

  
**PODERI  
 LUIGI EINAUDI**



## Barolo "Bussia" DOCG 2015

<b>Grapes:</b>	100% Nebbiolo
<b>Region:</b>	Piedmont
<b>Vineyard Location:</b>	From the Bussia Cru in Monforte D'Alba
<b>Exposure:</b>	South/Southeast
<b>Altitude:</b>	350 meters (1,150 feet) above sea level
<b>Soil:</b>	Calcareous marl Guyot
<b>Vine Training:</b>	11-24 years old
<b>Vine Age:</b>	Mid to late October
<b>Tine of Harvest:</b>	4,800 plants per hectare
<b>Vine Density:</b>	7,000 bottles
<b>Total Production:</b>	The grapes are fermented at a maximum temperature of 32 °C (89.6 °F) with select added yeast. When the process is over, the stainless steel tanks are sealed to allow proper maceration on the skins and seeds. After 24 days, the sugars are completely fermented.
<b>Vinification Process:</b>	50% of the wine is aged in large barrels right away and for 30 months; the other half stays in barrique for 18 months (30% new barrique, 70% 2nd and 3rd use) and then moves to large barrels for 12 more months. After blending and bottling, the wine ages in bottle for 8-9 months.
<b>Aging Process:</b>	14.50%
<b>Alcohol Content:</b>	29.4 g/l
<b>Dry Extract:</b>	5.9 g/l
<b>Total Acidity:</b>	3.0 g/l
<b>Residual Sugar</b>	3.5
<b>pH</b>	Brilliant garnet with exuberant fruit and spice on nose and palate, luscious, full body and flavors, velvety texture, and spicy finish.
<b>Tasting Notes:</b>	Giuseppe Caviola
<b>Winemaker:</b>	Up to 25 years
<b>Cellaring:</b>	Spring
<b>Bottled:</b>	Cork
<b>Closure:</b>	Best with rich, structured dishes, red meat, game and seasoned cheese
<b>Food/Menu Pairing:</b>	

