



EMPSON & CO.
Experience Italy in a Wine glass



Barolo "Bussia" DOCG

Matteo Sardagna defines this wine as a “blockbuster” Barolo. The vineyard is located in Monforte d’Alba with south and southwestern exposure and calcareous marl soil. The unique mineral component of the Bussia terroir inspires lovely structure, intense color, enveloping tannins and a long, consistent finish. Ripe red berries sync with spicy and eucalyptus notes. Suitable to long aging, especially in the best vintages.

Wine exported to: Bermuda, Canada

Most recent awards

WINE SPECTATOR: 95

JAMES SUCKLING: 92

WINE ADVOCATE: 91

WINE & SPIRITS: 94

VINOUS: 94+

DECANTER: 99

VINI BUONI D'ITALIA: Gold Star

WINE ENTHUSIAST: 95

VINOUS MEDIA: 93



Winemaking and Aging

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| Grape Varieties: | 100% Nebbiolo |
| Fermentation container: | Concrete tanks |
| Length of alcoholic fermentation: | 24 days |
| Type of yeast: | Selected |
| Fermentation temperature: | 32 °C (89.6 °F) |
| Length of maceration: | 24 days |
| Malolactic fermentation: | Yes |
| Aging containers: | Oak barrels |
| Container size: | 5000 L |
| Bottling period: | May/June |
| Aging before bottling: | 30 months |
| Aging in bottle: | 9 months |
| Closure: | Natural Cork |



Vineyard

Organic: No

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|---------------------------------------|---|
| Vineyard name: | Bussia |
| Vineyard location: | Bussia, Monforte D'Alba, Piedmont |
| Soil composition: | Calcareous marl |
| Vine training: | Guyot |
| Altitude: | 350 meters (1,150 feet) above sea level |
| Vine density: | 4,800 plants per hectare |
| Exposure: | Southern/southeastern |
| Time of harvest: | Mid to late October |
| Total yearly production (in bottles): | 7,000 |



Tasting Notes and Food Pairings

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| Tasting notes: | Balanced yet pronounced tannins that denote great structure and longevity; heightened aromas; full-bodied, austere and velvety on the palate, with long finish of goudron and spice. |
| Serving temperature: | Best served at 18-20 °C (64.4 - 68 °F). |
| Food pairings: | Rich and flavorful dishes; game like wild boar or venison; pork, cheese and salumi. |
| Aging potential: | 20 years |
| Alcohol: | Alcohol cont. 14.5 % by vol. |
| Winemaker: | Giuseppe Ca Viola |