

BUSSIA BAROLO DOCG

PECCHENINO



PRODUCER PROFILE

Estate owned by:
Attilio and Orlando Pecchenino
Winemaker: Orlando Pecchenino
Total acreage of vine: 74
Winery Production: 130,000 bottles
Region: Piemonte

WINE DESCRIPTION

The Cru Bussia is one of the most historical and prestigious single vineyards located in Monforte d'Alba, South East of the Barolo village. Here Barolos are characterized by a potent structure, an extraordinary depth of flavor and an uncommon aging potential. The productive style is traditional, with a long fermentation with native yeasts and a long maceration on the skins. The oak used for aging is not toasted and of the highest quality, so to enhance the distinctive features of the Bussia terroir into the wine.

TASTING NOTES

Ruby red color with orange hues. The bouquet on the nose is intense and complex with notes of violet, red berries, like raspberry and currant, and more deep aromas of licorice, mint and spices. On the palate it is rich, full-bodied, with a great structure, firm and velvety tannins, and a persistent finish. Aftertaste of licorice and spices.

FOOD PAIRING

Excellent with grilled and roasted red meat, pasta with ragu sauce or mushrooms, especially truffles. Ideal with mountain aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard location:	Bussia single vineyard
Vineyard size:	1.3 Ha
Soil composition:	Medium mixture, calcareous, some marl
Training method:	Guyot
Elevation:	420 m a.s.l.
Vines/Acre:	5500
Exposure:	South-West
Age:	12 years
Harvest time:	Hand pick/Mid October
First vintage:	2012
Production:	4,000 - 5,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks/30 days at 29 °C
Maceration technique:	On the skins for 3 weeks + 1 week post fermentation/3 pumping overs per week
Type of aging container:	Slavonian oak casks of 25 HI
Length of aging before bottle:	36 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	14.5 %
Residual sugar:	>1 g/L
Acidity:	5.6 g/L
Dry extract:	30 g/L

