



## Giacomo Fenocchio Barolo Bussia

**Appellation:** Barolo DOCG, Bussia Cru

**Type:** Red, dry

**Varietal:** 100% Nebbiolo

The vineyards of Bussia yield the biggest and richest Barolo. They also take the longest to fully mature. The Fenocchio style is very old-school but, magically, the wines are approachable earlier than one would expect for such cellar-worthy Barolos.

### Tasting Notes

**Color:** Deep garnet red.

**Bouquet:** Intense scents of spiced rose and licorice.

**Taste:** Dry, warm, full bodied and balanced with pronounced tannins and a persistent aftertaste. A wine particularly adapted for aging.

**Alcohol:** Approx. 14-14.5% Vol.

**Total acidity:** Approx. 5.3-5.6 g/l.

**Serving temperature:** 17-18° C (62-64° F).

**Pairing:** The Bussia Cru, with its structure and body characteristics, pairs well with dishes of meat, game and aged cheeses, typical dishes of the local cuisine, as well as with many rich international dishes.

### Vineyard Notes

**Production zone:** Village of Monforte d'Alba - Bussia Cru.

**Vineyard area:** 5 hectares.

**Exposure:** Southwest.

**Altitude:** about 300 Meters a.s.l.

**Soil:** Elveziano with clayey and calcareous sediments, rich in iron.

**Average age of vines:** 35 years.

**Yield per hectare:** 70 quintals.

### Winemaking Notes

**Harvest:** In the middle of October.

**Vinification:** Traditional method of long maceration: natural fermentation without added yeasts for 40 days in stainless steel tanks.

**Aging:** Six months in stainless steel vats and 30 months in Slavonia oak casks (35-50 hl) and a successive maturation in the bottle.

**Production:** 25,000 bottles a year.



*Giacomo Fenocchio has been producing, and aging great wines from grapes from their own vineyards in the heart of Barolo for over five generations. The brothers Fenocchio personally take care of their vineyards with a focus on ecological balance and with great respect for the environment.*

*Their flagship Barolo wines exemplify the care and craftsmanship that go in to all of the Fenocchio wines. They are created through a very long maceration, no less than ten days, without the use of rotary fermentors. They do not use shortcuts: fermentation is completely natural, the work is done in full by the indigenous microflora, without added yeast. The temperature is kept constant only through daily pump-over. They believe a great Barolo – or any wine – is achieved without force, without acceleration, following its own time and its own rules. Further, the passage of time bestows a well made wine with a more complex and intriguing aroma and a more rewarding palate.*