



VINITY  
WINE COMPANY

## Giacomo Fenocchio

### Barolo Bussia Riserva 90 di

**Appellation:** Barolo Riserva DOCG, Bussia Cru

**Type:** Red, dry

**Grape Variety:** 100% Nebbiolo, variety-Michet, Lampia and Rosè

The Bussia Cru yields the biggest and richest Barolo and the Riserva takes it to 11. A truly spectacular representation of Barolo Bussia.

#### Tasting Notes

**Color:** Deep garnet red with orange reflections.

**Bouquet:** Intense scents typical of Nebbiolo, rose, truffles, and leather.

**Taste:** The palate shows hints of black cherry, truffles, spices and notes of aromatic herbs. The texture is subtle with velvety tannins and a remarkable depth and complexity. The finish is pleasantly long.

**Alcohol:** Approx. 14-15% Vol.

**Total acidity:** Approx. 5.3-5.7 g/L.

**Serving temperature:** 18-20° C (64-68° F) open the bottle a few hours before serving and pour into a decanter.

**Pairing:** The Barolo Riserva pairs well with dishes of red meat, game and aged cheeses, which are typical 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:** 30 years.

**Yield per hectare:** 70 quintals.

#### Winemaking Notes

**Harvest:** The middle of October.

**Vinification:** Traditional method: natural fermentation without added yeasts in stainless steel tanks. Ancient technique of splinting or submerging the cap until 90 days. This process allows for an elegant transfer of the wine as it retains some of the noble elements found in the skins.

**Aging:** Six months in stainless steel tanks, four years in large capacity Slavonian oak casks (35-50 hl) and a successive refinement in the bottle.

**Production:** 4,000 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.*