



VINITY
WINE COMPANY

Giacomo Fenocchio Barolo Bussia

Overview

- Five hectares in the Sottana subzone of Bussia, Monforte d'Alba — iron-rich calcareous clay, 35-year-old vines, 300 meters up. This is the heart of the Fenocchio estate, farmed and vinified the way Claudio's family has worked these hills since 1864: spontaneous fermentation on indigenous yeast, a 40-day maceration on the skins, then six months in tank and a full 30 months in large Slavonian oak botti before bottling. No barrique, no shortcuts. 100% Nebbiolo. Aged well beyond the DOCG minimum. Approx. 14.5% alc/vol (varies by vintage). 2,000 cases a year.

Appellation: Barolo DOCG

Type: Red, dry

Varietal: 100% Nebbiolo, Bussia Cru

Winemaking and 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. Grape yield per hectare: 70 quintals.

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: 3- to 4-months in stainless steel vats and 36 months in Slavonia oak casks (35-50 hl) and a successive maturation in the bottle.

Production: Limited to 2,000 cases annually.

Tasting Notes

Color: Deep garnet red.

Bouquet: Intense scents of spiced rose and licorice.

Palate: 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)

Food Pairing

Pairs well with dishes of meat, game and aged cheeses, typical dishes of the local cuisine, as well as with many rich international dishes.



Giacomo Fenocchio. Since 1864, at five generations of Fenocchios have farmed the heart of Barolo from their home in the Bussia of Monforte d'Alba — a cru so intertwined with the family that locals say the Fenocchios are the Bussia. When modernism swept Piedmont, Claudio Fenocchio never wavered: native yeasts, long macerations up to 90 days, aging only in large Slavonian casks. From 14 hectares across four great crus — Bussia, Cannubi, Villero, and Castellerio — come Barolos of crystalline terroir clarity, ranked among Italy's finest. Radical traditionalism, sensibly priced, with truth in every glass.