Bussia Barolo DOCG, Prunotto

Italy

Product code	AI5821RC
Grapes	Nebbiolo
Country	ITALY
ABV%	13.5
Case Size	6
Closure Style	Cork
Producer	Prunotto
Vintage	2021

Vegan Vegetarian

Producer

In 1904 a cooperative Ai Vini delle Langhi was set up by wine growers of the area; this was subsequently taken over and renamed by Alfredo Prunotto in 1923. After another change of ownership, Antinori acquired the estate and have maintained the excellent level of quality sought by Alfredo Prunotto.Prunotto were the first winery to establish the Cru's concept and is one of the top five estates in Piedmont.

Tasting Notes

an intense garnet red in color with ruby highlights and with aromas of very ripe berry and cherry fruit combined with floral and spicy notes. Powerful flavors with supple and ample tannins and a long finish and aftertaste. Its full body and significant structure make it an ideal match for meat, game, and cheese. Serve at a temperature of 17° centigrade (18° Fahrenheit).

Viticulture

the Bussia vineyard in the township of Monforte d'Alba, 350 meters (1150 feet) above sea level with a southern exposure; soils from the Tortonian period, (Saint Agatha fossil marls), calcareous clays with alternating layers of sand.

Winemaking

the grapes were selected during picking, destemmed, and then pressed. Skin contact lasted approximately ten days at a maximum temperature of 30° centigrade (86°Fahrenheit). The wine went through its malolactic fermentation before the end of the winter. The wine ages for at least 18 months in oak casks of different sizes and capacity to achieve great balance. A period of bottle aging in the Prunotto cellars preceded commercial release

Awards

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