EMPSON & CO.
Experience Italy in a Wine glass

Barolo "Bussia" DOCG

Matteo Sardagna defines this wine as a “blockbuster” Barolo. The vineyard is located in Monforte d’Alba with south and southwestern exposure and calcareous marl soil. The unique mineral component of the Bussia terroir inspires lovely structure, intense color, enveloping tannins and a long, consistent finish. Ripe red berries sync with spicy and eucalyptus notes. Suitable to long aging, especially in the best vintages.

Wine exported to: Bermuda, Canada, USA, Japan

Most recent awards

WINE SPECTATOR: 95

JAMES SUCKLING: 92

WINE ADVOCATE: 91

WINE & SPIRITS: 94

VINOUS: 94+

DECANTER: 99

VINI BUONI D'ITALIA: Gold Star

WINE ENTHUSIAST: 95

VINOUS MEDIA: 93

Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	24 days
Type of yeast:	Selected
Fermentation temperature:	32 °C (89.6 °F)
Length of maceration:	24 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container size:	5000 L
Bottling period:	May/June
Aging before bottling:	30 months
Aging in bottle:	9 months
Closure:	Natural Cork

Vineyard

Organic:	No

Vineyard name:	Bussia
Vineyard location:	Bussia, Monforte D'Alba, Piedmont
Soil composition:	Calcareous marl
Vine training:	Guyot
Altitude:	350 meters (1,150 feet) above sea level
Vine density:	4,800 plants per hectare
Exposure:	Southern/southeastern
Time of harvest:	Mid to late October
Total yearly production (in bottles):	7,000

Tasting Notes and Food Pairings

Tasting notes:	Balanced yet pronounced tannins that denote great structure and longevity; heightened aromas; full-bodied, austere and velvety on the palate, with long finish of goudron and spice.
Serving temperature:	Best served at 18-20 °C (64.4 - 68 °F).
Food pairings:	Rich and flavorful dishes; game like wild boar or venison; pork, cheese and salumi.
Aging potential:	20 years
Alcohol:	Alcohol cont. 14.5 % by vol.
Winemaker:	Giuseppe Ca Viola

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