



EMPSON & CO.
Experience Italy in a Wine glass



Barolo "Bussia" DOCG

Few wineries are as intertwined with the history of Italy as Podere Einaudi, which was founded by the first president of the Italian Republic – one of the most highly respected in its history– to be democratically elected by his peers (in 1948). But in 1897, he had already begun making wine, having bought his very first farmstead in San Giacomo, Dogliani. The properties have grown exponentially since then and include estates in the most sought-after areas of the region, reaching 160 hectares (395 acres), with over 60 hectares (148 acres) under vine. The cellar itself has been totally renovated and expanded. Most of it is underground and temperature/humidity-controlled, which provides ideal conditions for the wines. Today Einaudi is owned and run by great-grandson Matteo Sardagna, who works with enologist Beppe Ca Viola, Zvonimir Jurkovic, cellar master and vineyard manager, and Roberto Mozzone, logistics manager. Matteo and his team make elegant wines with a strong identity that honor their legacy and Matteo's commitment to the land, values and traditions of his family and the Langhe area. Matteo Sardagna defines this wine as a “blockbuster” Barolo. His most recently acquired 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 ADVOCATE: 94

VINOUS: 98

WINE & SPIRITS: 95

VINI BUONI D'ITALIA: Gold Star

WINE ENTHUSIAST: 95

JAMES SUCKLING: 94

DECANTER: 98

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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