

Prunotto

BUSSIA BAROLO DOCG 2010

VINTAGE

- ✦ The 2010 vintage began with a cold and rather snowy winter which delayed the beginning of the vine cycle. The spring and early summer continued with a somewhat cool and rainy climate, with temperatures below seasonal averages and intervals of warmer weather.
- ✦ At the end of July temperatures dropped once again, but the positive temperature swings between daytime and nighttime assisted in some of the delay in vine growth and development.
- ✦ Low temperatures in August (together with a selective thinning of the crop) helped maintain a healthy crop in the vineyard despite the abundant rainfall of the period.
- ✦ The harvest began on September 14th and concluded on October 16th with the Bussia vineyard in Barolo.

VINEYARD HISTORY

- ✦ Bussia Barolo was first produced by Prunotto in 1961.
- ✦ In 1994 the Antinori family purchased the Bussia vineyard under Albiera Antinori's leadership.
- ✦ The Bussia vineyard is one of the most prestigious single vineyards in the township of Monforte, the heart of the Barolo area. It lies 1,200 feet above sea level with a southern exposure.
- ✦ Characterized by "Santa'Agata fossil marls," the soils are particularly rich in calcareous clays, alternating with layers of sand.

VINIFICATION

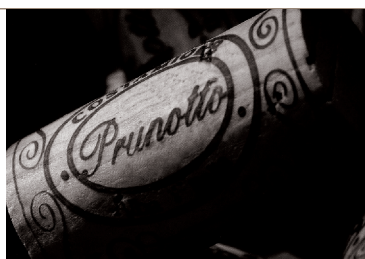
- ✦ The selected grape bunches were de-stemmed and soft crushed. The grapes were fermented on their skins in large Austrian oak fermenters for 15 days at controlled temperatures.
- ✦ After alcoholic fermentation, the wine underwent malolactic fermentation.
- ✦ The wine was principally aged for 24 months in French oak casks, with a small part aged in smaller oak barriques used once previously.
- ✦ The wine was bottled and aged an additional 12 months in the Prunotto cellars before release.

TASTING NOTE

- ✦ Intense garnet in color with ruby highlights. On the nose, the 2010 Bussia has an intense perfume of plum and ripe cherry with hints of floral and spice notes. On the palate it is intense but with soft tannins that make the finish exceptionally pleasing.

FOOD PAIRINGS

- ✦ Its full body and significant structure make it an ideal match for meat, game, and cheese.



ORIGIN: BUSSIA BAROLO DOCG

BLEND: 100% NEBBIOLO

ALCOHOL: 13.5%

