

Prunotto

BUSSIA BAROLO DOCG | 2013

VINTAGE

- ☼ Winter and spring were notably damp and cold. Due to this, vine growth began later than normal with good reserves of ground water.
- ☼ A further delay in vine development was caused by a temperature drop in May.
- ☼ Flowering occurred later than usual with bud set taking place in better-positioned vineyard plots.
- ☼ From mid-August on, positive daytime to nighttime temperature swings favored a slow, steady ripening of the grapes.
- ☼ The harvest was later than usual.

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 NOTES

The 2013 Bussia Barolo is an intense garnet red in color with ruby highlights. On the nose, aromas of ripe berry and cherry fruit meld with floral and spicy notes. The palate is flavorful with supple and ample tannins and a long finish and aftertaste.

FOOD PAIRING

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%

