



AZIENDA AGRICOLA PIERO BUSO

Barbaresco 'Gallina'

The family estate of Piero Busso is a leading name in Barbaresco for its dedication in capturing the natural elegance of Nebbiolo from Neive. Piero Busso's father planted in 1948 by hand the Nebbiolo vines that today wrap around the family's house and cellar in cru 'Albesani.' Now Piero's son, Pierguido, and daughter, Emanuela, work side by side with their father and mother, Lucia, in crafting the family's soulful wines. Indeed, of the top estates in Barbaresco, it is Busso that makes true wines of the soil, each carefully selected, organically raised cru telling a generations-deep story of why this part of Piedmont is so enchanted.

WINERY: Azienda Agricola Piero Busso

WINEMAKERS: Piero Busso (father) and Pierguido Busso (son)

ESTABLISHED: 1953

REGION: ITALY • Piedmont • Neive

APPELLATION: Barbaresco DOCG

BLEND: 100% Nebbiolo

VINEYARDS: Selection of estate fruit from cru Gallina, in Neive. The plot faces southwest, at 960 feet in altitude. Soils are mixed, mostly limestone and clay.

AGE OF VINES: 45 to 60 years

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in wooden cask fermenters ("tine"). Aged for 24 months in large, neutral oak casks (25HL "botti"), six months in bottle. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of cherries, red plums, blood orange, baking spices. Bright flavors, balanced acid, lively.

PAIRING SUGGESTIONS: Aged sheep's cheese; risotto with white truffles; classic Piedmontese "agnolotti del plin," or meat-based ravioli



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