



AZIENDA AGRICOLA PIERO BUSO

Barbaresco Riserva 'Albesani' Viti Vecchie

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: A special selection (made only in top vintages) of the estate's oldest vines from cru Albesani in Neive, planted in 1948 by winemaker Pierguido Busso's great-grandfather. 'Albesani' faces southwest, at 960 feet above sea level. Soils combine limestone and clay.

AGE OF VINES: 70 years, on average

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in wooden cask fermenters (15HL "tine"). Long, slow maceration on the cap, up to 60 days. Aged for 36 months in oak cask (10HL "botti"), then a year in bottle. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of dried and fresh cherries, plum skin, blood orange, dried flowers, baking spices, cedar box. Layered, lacy and profound; finesse and power at once.

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



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