



AZIENDA AGRICOLA PIERO BUSSO

Langhe Chardonnay

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: Langhe Bianco DOC

BLEND: 100% Chardonnay

VINEYARDS: Selection of estate fruit from vineyards in Neive, at 960 feet in altitude, facing west. Soils are rich in clay and sand.

AGE OF VINES: 25 to 50 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in stainless steel tank. Aged in tank for six months, then in bottle for six months.

TASTING IMPRESSIONS: Aromas of citrus zest, white fruits, grapefruit. Medium-bodied and fresh, good balance

PAIRING SUGGESTIONS: As an aperitif; with fresh sheep's cheese, air-dried salami or other cured meats



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