

AZIENDA AGRICOLA PIERO BUSSO Langhe Nebbiolo

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 Pierquido Busso (son)

ESTABLISHED: 1953

REGION: ITALY • Piedmont • Neive

APPELLATION: Langhe DOC BLEND: 100% Nebbiolo

VINEYARDS: Selection of younger-vine fruit from estate vineyards in Neive, facing southwest at 960 feet above sea level. Soils are mixed, with a majority of limestone and clay.

AGE OF VINES: 10 to 25 years

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in older, large oak cask (25HL "botti") for one year. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of ripe red cherries and red roses, light baking spices. Plush and juicy, with bright cherry and plum flavors. Long.

PAIRING SUGGESTIONS: Air-dried sausage; aged sheep's cheese; truffled

potato chips

