



GIACOMO FENOCCHIO

LOCATION:

Italy > Piedmont
> Barolo DOCG
> Bussia MGA

VARIETY:

Nebbiolo

WINEMAKER:

Claudio Fenocchio



SCIENCE

ABV: 14.50%
SUGARS: .49 g/l
TOTAL SO2: 90 g/l
TOTAL ACIDITY: 5.46 g/l

Giacomo Fenocchio Barolo Bussia

EXPERIENCE

NAME: One of the best know crus in Barolo, the Bussia MGA is also one of the largest. This wine comes from the northern part of the Bussia zone called Sottana, which forms a mini-amphitheater just east of the village of Barolo.

CHARACTER: The color is deep garnet red and the bouquet is complex with intense savory scents of spiced rose, licorice, and earth. Complemented by strong cherry notes. The palate is denser and more full with good balance followed by a persistent finish and rounder tannins.

ENJOY WITH: Recommended with meat, lamb, and mature cheeses typical of the local area of the Piedmont. It also goes very well with a steak, grilled mushrooms, and any robust meal that needs a powerful wine.

BEST RESULTS: 60-64 F, we recommend you open the bottle and decant for 1-3 hours. Serve in large Burgundy-style glass.

EXPRESSION

FERMENTATION & EXTRACTION: A slow fermentation and maceration for 40 days with native yeast in tank.

ELEVAGE: 6 months stainless steel tanks and 30 months in large capacity (20-25 HL) Slavonian oak casks before bottling.

FINING & FILTERING: No fining or filtering.

SULFUR: Minimal sulfur is used to protect the wine for lengthy cellar aging.

SOURCE

FARMING: Practicing organic farming without the use of chemicals or artificial fertilizers.

LAND: The largest of the Fenocchio Baroli crus at 5 hectares in the Bussia MGA. Several parcels with varying exposures, at an average elevation of 250-300 meters ASL in the Sottana area. A perfect example of this terroir.

VINE: Mostly vines more than 40 years old, with approximately one third planted with younger, 15-20 year old vines.

HARVEST AND PRODUCTION: Hand-harvested, just over 2,000 cases produced in a good vintage.

