

Fenocchio Barolo DOCG Bussia

Azienda Agricola Giacomo Fenocchio

Italy - Piemonte - Barolo DOCG

Fenocchio's Bussia vineyard in Monforte d'Alba consists of 3.5 hectares and has been in the family since 1867. The soil there is pure Helvetian (limestone and clayey blue marl). It is a zone noted for Barolos of great power and structure.

The color is deep garnet red and the bouquet is fine and pleasing, with intense scents of spiced rose and licorice. The flavor is dry, warm, full bodied and balanced with pronounced tannins and a persistent aftertaste. A classically structured wine particularly adapted for aging.



Specifications

Appellation	Barolo DOCG
Varietals	100% Nebbiolo
Agricultural Practices	Sustainable
Soil type	Helvetian (limestone and clayey blue marl)
Vinification	Traditional method of long maceration: natural fermentation without added yeasts for 30 days in stainless steel tanks. Aged 5-6 months in stainless steel and then 24 months in oak cask (35-50 hectoliters foudre).
Pairings	The Barolo Bussia, with its structure and body characteristics, pairs well with dishes of meat, game and aged cheeses, typical dishes of the local cuisine, as well as with many rich international dishes.

Codes, Weights and Measures

UPC	7 84585 01718 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01718 5
Case Weight	36
ABV	14.50%
SRP	\$ 83.99 USD 750mL Bottle

Reviews and News

2015 Giacomo Fenocchio Barolo DOCG Bussia - 94 PTS - VINOUS
2015 Giacomo Fenocchio Barolo DOCG Bussia - 92 PTS - W&S
2013 Giacomo Fenocchio Barolo DOCG Bussia - 97 PTS - Cellar Selection - WE
2011 Giacomo Fenocchio Barolo DOCG Bussia - 94 PTS - WE
2011 Giacomo Fenocchio Barolo DOCG Bussia - 92 PTS - WS

2011 Giacomo Fenocchio Barolo DOCG Bussia - 92 PTS - W&S

2010 Giacomo Fenocchio Barolo DOCG Bussia - 98 PTS - WE