

PIERO BUSSO

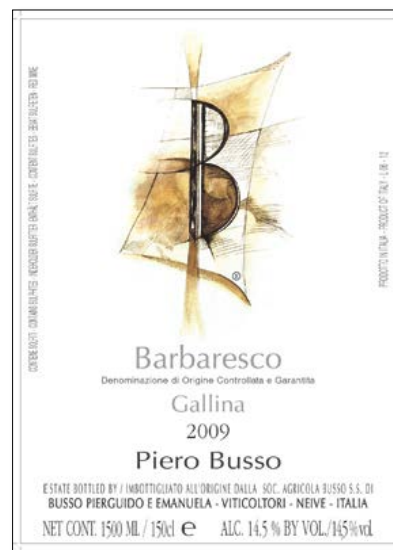
In the heart of the Langhe, in some of the most famous crus of Barbaresco (Albesani, Balluri, Gallina and San Stunet), you'll find the vines of Piero Busso. Founded by Piero's father in 1953, the winery is now run by Piero, his wife Lucia, his daughter Emanuela and his son Pierguido, who manage all phases of production from their organically farmed vineyards to the winery.



Making wines of terroir, the family has carefully divided their vineyards into parcels that are planted to select varieties that are best suited to the vineyards' range of exposures and soil content. With 10ha of vineyards that yield an average of 45,000 bottles a year, they hand harvest their grapes into small baskets to avoid oxidation before destemming, lightly pressing and vinifying each parcel separately.

Committed to crafting wines that allow the vineyards to speak for themselves, they age most of their wines in large oak barrels, and a select few in barrique, paying the utmost attention not to hide the wines' originality but to exalt their uniqueness.

BARBARESCO "GALLINA"



Varietal/Blend: 100% Nebbiolo

Farming: practicing organic

Altitude / Exposure: 320 m / SW

Soil: calcareous-clay

Years Vines Planted: 1961-1986

Harvest Technique: by hand in October

Yeast: natural

Fermentation: in stainless steel temperature controlled tanks

Aging: 18 months in large oak barrels / 6 months in bottle.

Alcohol: 14.5%

Fined: no

Filtered: no

Production #s: 1,300 bottles / 1,000 magnums

Country: Italy

Region: Langhe

Sub Region: Barbaresco / Neive

Vineyard: Gallina

Vineyard Size: 1.10 ha / 6,000 vines per ha.