PODERI
LUIGI EINAUDI

Barolo Docg Bussia

2019 Vintage

Denomination: Barolo Docg

Variety: Nebbiolo

Seasonal trend: The 2019 vintage was characterized by a long winter season, which led to a slight delay in the spring season. Despite this, the vegetative recovery was regular thanks to the abundant rains. The high temperatures of the summer months have created the conditions for rapid vegetative development. The harvesting operations began in mid-September for the Dolcetto, followed by Barbera and Nebbiolo grapes, with a slight drop in production to the benefit of quality and balance. Nebbiolo was harvested in the second part of October and its analytical parameters are also "classic", i.e. good sugar content and excellent polyphenolic framework suitable for ensuring structured wines with very high aging potential. In conclusion, the 2019 vintage can be defined as traditional, with a quality production despite the slight quantitative decrease compared to the previous year.



Alcoholic content: 14.5%
Total acidity: 6.09 g / l
Sugars (glucose + fructose): 0.71 g / l

Harvest period: 18th October 2019

Bottling period: 26th July 2022

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Tasting notes: The particular mineral component of the Bussia terroir gives the wine great structure and intense color, clear and enveloping tannins with a long and consistent aftertaste. The scent of red fruits such as raspberry and very ripe pomegranate blend well with spicy and balsamic notes.

Bottles produced (0.75 l): 10.606

Awards

93/100 Wine Spectator
92/100 Gallons Vinous
95/100 Kerin O'Keefe
93/100 Wines Critic, Raffaele Vecchione

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