

CERETTO, PIEDMONT, ITALY

MENTZENDORFF
wine/shippers since
1858

CERETTO BAROLO BUSSIA

CERETTO

DETAILS OF PRODUCTION

Bussia, located in the town of Monforte d'Alba, is one of the most desirable Barolos. The soil in Bussia contains a large proportion of iron, which exercises a positive influence on the structure and concentration of fruit. The average age of the vines is around 25 years. Spontaneous cap-fermentation in stainless steel tanks, followed by 20-25 days of maceration. Malolactic fermentation is completed in wood barrels immediately following the harvest, after which the wine is aged for around 30 months. (1 year in 300l barrels and 2 years in big botti ca 50hl, ca 10% new oak). This is followed by a year of ageing in bottle.

TASTING NOTES

Mid ruby in colour, the wine has an expressive nose with aromas of dark cherry, red plums, and sweet spices. On the palate, the wine is perfectly balanced and full-bodied with firm tannins. Red fruits linger on the palate, leading to a long, impressive finish.

HOW TO SERVE

An excellent pairing to lamb dishes, such as roasted lamb over a stew of white beans.

“This is the best interpretation of Bussia in 2017. The restrained nose features a stunning Parma violet aroma followed by cherry and liquorice, with raw meat in depth. Refined tannins of velvety texture and noble elegance flow on the palate, well integrated with lifted acidity and a good savoury finish.” 95/100

ALDO FIORELLI, DECANTER, MARCH 2021
CERETTO BAROLO BUSSIA 2017

VINTAGE 2017
STYLE Red
BLEND OF GRAPES 100% Nebbiolo
WINEMAKER Alessandro Ceretto
ALCOHOL 14.5%

