

Barolo Docg Bussia

Vintage 2017

Denomination: Barolo Docg

Variety: Nebbiolo

Seasonal trend: The 2017 wine year will be remembered for the warm climate trend and in particular for the low rainfall.

The winter was mild with few snowfalls, while the spring was characterized by some rains and temperatures above the seasonal average which further favored the vegetative development of the vine, which immediately proved to be early and which persisted for the rest of the season.

At the end of April, a considerable drop in temperatures was recorded throughout the Langa, especially at night, causing damage from frost that was, on the whole, controlled.

A long period of good weather began in May due to the passage of numerous anticyclones.

The weather situation then stabilized, guaranteeing excellent conditions as regards the phytosanitary aspect for which there are no particular problems related to the management of the vineyard. The maximum temperatures recorded during the summer months were above average as in the rest of Italy, but unlike in other hot years, we had cooler nights.

Between the end of August and the beginning of September, the long-awaited rains partially rebalanced the water supply of the grapes by now abundantly darkened. Starting from the first week of September, temperatures dropped significantly and it was possible to notice a trend closer to the seasonal averages with significant temperature changes between day and night. To benefit most from this situation was the polyphenolic profile of Nebbiolo: in fact, in this particular vintage, there was an excellent accumulation of anthocyanins and tannins, as well as a particularly easy extraction. In summary, it was an early vintage, but the vine was nevertheless able to fully develop its development.



Podere Luigi Einaudi Az. Agricola Srl

Borgata Gombe 31 – Cascina Tecc
12063 Dogliani (Cn) Italy
Tel. +39 0173 70191
www.poderieinaudi.com



Alcoholic grades, albeit important, on average; good pH level; the total acidity is mild.

Based on the findings, we can certainly remember this year as one of the earliest in recent years, given that the Nebbioli harvest began in the second decade of September and ended at the beginning of October, about two weeks early, than the norm.

2017 was the last vintage managed entirely in steel for fermentation and subsequent maceration; in fact, in the following year we would begin to introduce avant-garde cement. A long period of permanence in wood has contributed to making the tannins particularly vivid and elegant, linear and clean, in full evidence of the Einaudian style.

The 2017 harvest, albeit early, leaves us wines with great prospects, compared to the fears of early summer, confirming once again the great vocation and adaptation of viticulture on the hectares of the Einaudi farms.

Period of harvest: 03rd October 2017

Bottling period: 26th June 2020

Alcohol content: 14.50% vol.

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

Produced bottles (0.75 l): 7.700

Awards

93/100 Vini Veronelli

4 Viti Ais

94/100 James Suckling

92/100 Wine Enthusiast

17/20 Jancis Robinson

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