



**MONTCALM**  
WINE IMPORTERS, LTD



<b>WINERY</b>	Tenimenti Famiglia Cavallero
<b>WINE</b>	Barolo DOCG 'Bussia'
<b>REGION</b>	Piemonte
<b>VARIETAL</b>	100% Nebbiolo
<b>LOCATION OF VINEYARDS</b>	Bussia (Monforte d'Alba)
<b>TYPE OF PLANTING</b>	Traditional
<b>SOIL</b>	Sandstone
<b>TYPE OF CULTIVATION</b>	Guyot
<b>VINIFICATION</b>	The clusters are hand-picked in late October. The vinification process rigorously follows both Barolo-area traditions and the official Barolo production code. A 20-25-day fermentation at 27°C ensures that the wine will extract generous tannins and extracts necessary for a sturdily-structured wine that must have lengthy cellaring potential.
<b>AGING</b>	In the spring, the wine is transferred to large oak botti, where it matures for at least two years, or in the case of certain vintages, three years. After bottling, it rests in glass a further six months before release.
<b>ALCOHOL CONTENT</b>	14.5%
<b>OENOLOGIST</b>	Claudio Cavallero

#### TASTING NOTES

Barolo Bussia is a selection of the best grapes sourced from the famous, namesake vineyard in Monforte. Deep ruby red in color, on the nose it opens with fresh, balsamic notes and develops into more complex rose and licurice complemented by red cherries, prunes and earthy tones. Well balanced and full with a long-lasting finish. Bussia is the ideal accompaniment to all meat-based dishes, wild game of any type, braised meat, dishes with truffles, creamy risottos and aged, rich cheeses.

#### ABOUT THE WINERY

Brothers Claudio and Franco Cavallero started the new La Fenice winery as a collaborative venture with the Ghisolfi family, who have been growing Nebbiolo for hundreds of years on the property between the commune of Barolo and Monforte. La Fenice or the phoenix, was a mythical bird celebrated for its ability to rise alive from the ashes after its death. This name was chosen following the terrible fire that destroyed the historic family winecellar in January 2007. From this property Montcalm offers a Barolo and Barbaresco 'La Fenice' and a cru Barolo Bussia. Make sure you also check out the Barberas and Ruche' wines produced by the Cavallero brothers under their other Cantine Sant'Agata label.

[www.famigliacavallero.com](http://www.famigliacavallero.com)