



CORSINI BAROLO BUSSIA

Podere (farm) *Ruggeri* (Nicola's mother's surname) *Corsini* (name of hamlet) is a small family domaine of 30 acres tucked in the valley that unfurls to the north behind Monforte d'Alba. Nicola has a PhD in vine disease and etymology, his wife Loredana has a master's in viticulture, and their daughters are taking over the operation as they finish their own schooling. They make traditional wines of great value.



VINEYARD

- Site:** A slope facing southwest in the valley immediately north of Monforte d'Alba at 420-470 meters above sea level.
- Soil:** Calcareous clay that runs two meters deep.
- Vines:** Just under three acres of vines planted in 1959. Farmed without pesticides or herbicides and harvested by hand.
- Varieties:** Nebbiolo.

CELLAR

- Élevage:** Native ferments, ~20 days of maceration followed by ~30 months of aging in large Slavonian oak casks and 500L barrels.
- Production:** Roughly 450 cases.
- Profile:** Dramatic with a dark profile and scents of iron and balsamic. Great balance and grip on the long finish.