



**Piero Busso**

Piedmont, Italy 意大利

皮埃蒙特



In the heart of the Langhe, in some of the most famous crus of Barbaresco (Albesani, Balluri, Gallina and San Stunet), you'll find the vines of Piero Busso. Founded by Piero's father in 1953, the winery is now run by Piero, his wife Lucia, his daughter Emanuela and his son Pierguido, who manage all phases of production from their organically farmed vineyards to the winery.

在朗格产区的中心位置，一些最有名的芭芭莱斯科地块（Albesani, Balluri, Gallina 和 San stunet），你都能找到 Piero Busso 酒庄的葡萄园。Piero Busso 酒庄建立于 1953 年，每一株葡萄树都是 Piero 的父亲亲手栽种的。如今，Piero 从父亲手中接管整个酒庄的所有运作，从葡萄园的有机种植到酿造。

Making wines of terroir, the family has carefully divided their vineyards into parcels that are planted to select varieties that are best suited to the vineyards' range of exposures and soil content. The unique characteristics of ideal exposure and soil content of our vineyards gives us all of the elements needed to make a rich harvest and create great wines. With 10ha of vineyards that yield an average of 45,000 bottles a year, they hand harvest their grapes into small baskets to avoid oxidation before destemming, lightly pressing and vinifying each parcel separately.

为了酿出更能体现风土的葡萄酒，Busso 家族仔细地将他们拥有的葡萄园分为几个不同的地块，并根据土壤以及地块的朝向种植不同的品种。每一个地块的在朝向与土壤上的特色已经足够酿出优秀的作品。在总共仅 10 公顷的园子里，Piero Busso 每年只产 4 万 5000 瓶左右的葡萄酒，全部采用人工采摘，为了避免去梗之前会发生的氧化反应，采摘后，葡萄们都被小心翼翼地放入小篮子里。每个地块的葡萄单独酿造。

Each vineyard has its own parcels, and each parcel its own vinification and tank. Such a rigorous selection is done in order to highlight the quality and uniqueness of each type of soil on the property.

每个葡萄园都被分成了不同地块，而每一个地块都会有一个自己专属的发酵罐。如此严谨的筛选都是为了每种独特的土壤能够发挥出自己的特色。

So, in the end, every bottle of Piero Busso is a detail expression of a small plot in a single vineyard.

所以，我们能喝到的每一瓶 Piero Busso 都是一个小葡萄园中一小块田的精细风土表现。