



BAROLO D.O.C.G. BUSSIA

Grape varietal: 100% Nebbiolo.

Location: municipality of Monforte d'Alba, Bussia Soprana vineyard; plot 3, sub - plots 89 p., 91 p., 96, 97.

Soil: Saint Agata Fossil Marl; calcareous, sandy loam composition soil.

Exposure: South – West.

Altitude: 270 m.a.s.l. .

Slope: 20 - 30%.

Cultural notes: low guyot pruning system with planted density of 3500 vines per hectare. Organic farming.

Harvest period: first half of October; hand harvested with careful selection of the clusters.

Vinification: soft crushing of the grapes with de-stemming; static fermentation in oak cask with indigenous yeasts; maceration for about 15 - 30 days, frequent basting of the skins.

Fining: 30 months in medium sized (15-30 hl) oak barrels with the minimum amount of racking necessary. Bottle aged for at least 12 months.

Organoleptic characteristics:

COLOR: garnet red.

NOSE: intense, hints of dried rose, licorice, tobacco and leather.

MOUTH: dry, robust but velvety; complex tannic structure and long finish.

Food pairings: roasted and braised red meats, game, aged cheeses.

Serving suggestions: taste in large glasses which favor oxygenation and enhance the nose. Serve at 18 °C. Since it is a Barolo, it has been in the bottle for some time and light sediment can be present for which it is always advisable to decant.

Storing method: keep bottles horizontally in a dark and temperature consistent place.