



BAROLO D.O.C.G. MONROBIOLO DI BUSSIA

Grape varietal: 100% Nebbiolo, Michet, Rosè and Lampia clones.

Location: municipality of Barolo, Monrobiolo vineyard; plot 6, sub - plot 134.

Soil: Saint Agata Fossil Marl; calcareous with silty clay loam composition.

Exposure: South – West.

Altitude: 280 m.a.s.l..

Slope: 30%.

Cultural notes: vineyard planted in 2014 by massal selection of the ancient Nebbiolo clones; 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 casks 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: ethereal, hints of ripe red fruit, dried rose and spicy notes.

MOUTH: dry, savoury and velvety; rich in elegant tannins of ripe fruit

Food pairings: roasted and braised red meats, game, bourguignon, 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.