



## BAROLO D.O.C.G. BUSSIA RISERVA

**Grape varietal:** 100% Nebbiolo.

**Appellation:** municipality of Monforte d'Alba, Vineyard Bussia Soprana; map page n. 3, parcels 90, 96, 97.

**Soil:** calcareous; marne mixed with gray-brown sand; silty clay loam composition.

**Exposure:** South-West.

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

**Slope:** 30%.

**Cultural notes:** vineyard planted in 1982; organic farming. Low guyot pruning system with planted density of 3500 vines per hectare.

**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 selected from our vineyards; maceration for about 30 days, frequent basting of the skins.

**Fining:** 3 years in medium sized (15-30 hl) French oak barrels with the minimum amount of racking necessary. Further maturation in demijohns for the Reserve selection. No filtration or chemical stabilization before bottling. Bottle aged for at least 12 months.

### **Organoleptic characteristics:**

**COLOR:** ruby red with orange hues.

**NOSE:** intense, hints of dried rose, licorice, tobacco and leather. As it ages it acquires spicy notes and a complex "goudron".

**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.