

BAROLO

d.o.c.g.

*Monrobiolo
di Bussia*



GRAPE VARIETY 100% Nebbiolo, Michet, Rosè and Lampia clones

VINEYARD Municipality of Barolo, Monrobiolo di Bussia vineyard;
plot n. 6, sub - plot 134

SOIL Silty-clay marls mixed with brown-grey sandy banks; silty clayloam
composition

EXPOSURE South - West

ALTITUDE 270 m.a.s.l. (slope 30%)

CULTURAL NOTES Vineyard planted in 2014 through mass selection of old
clones from the Castellero vineyard; **organic farming**. Low guyot
pruning system with planted density of 3500 vines per hectare.

HARVEST PERIOD Half of October; hand harvested with careful selection
of the clusters.

VINIFICATION Soft crushing of the grapes with de-stemming; spontaneous
fermentation in oak vats; maceration for about 15 - 20 days with
frequent and soft pumping over.

AGING 3 years in medium sized French oak barrels with the minimum
amount of racking necessary. No filtration before bottling. Bottle aged
for at least 12 months.

COLOR: GARNET RED WITH ORANGE HUES

NOSE: ETHEREAL, MINERAL, HINTS OF RIPE

RED FRUIT, DRIED ROSES AND UNDERWOOD

MOUTH: DRY, ROBUST AND VELVETY;

RICH IN ELEGANT TANNINS OF RIPE FRUIT

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