

Cascina Ballarin

Barolo Bussia

Grape-variety: 100% nebbiolo

Grape-variety: Bussia di Monforte d'Alba

Vines per hectare: c. 5000

Planting distance: 2,30 x 0,90 m

Altitude: 250 metres a.s.l.

Position: facing south

Training system: guyot

Age of vines: 25 years

Yield (grapes per hectare): 5500 kg.

Soil: calcareous

Harvest period: October

Wine-making procedure: traditional in heat-controlled tanks

Maturing: 24 months in oak barrels; 6 months in the bottle

Tasting properties: deep ruby-red with slight orangey highlights; intense, toasted, flowery bouquet; opens out onto the palate with majestic power and long tannins; very rich and persistent. Long cellar life.

The grapes are grown in the Bussia area of Monforte d'Alba, and the wine is matured in French barriques made of new oak.



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