

BAROLO DOCG Bussia

Grape varietal: 100% Nebbiolo

Vineyard of origin: Bussia Monforte d'Alba, Novello

Planting layout: 2.30 x 0.90 m

Altitude: 250 metres a.s.l.

Exposure: south

Vine training technique: guyot

Age of vines: 30 years

Yield per hectare: 55 quintals of grapes/ha

Soil: clay - limestone

Harvest: October

Vinification: traditional in temperature controlled tanks

Ageing: 26 months in the barriques

Further ageing: 8 months in the bottle

Sensory characteristics: Deep ruby red colour with very light orange reflections. Very intense bouquet, toasted and floral.

The palate is impressively powerful with persistent tannins providing length and richness to the wine.

Ages very well.

The grapes come from the vineyards in Monforte d'Alba, region Bussia. The wine is aged in French oak barriques.



INTERESTING FACTS

The name Bussia is one the most famous historic sub-denominations "Cru" of Barolo in the town of Monforte d'Alba.

