

# Barolo Bussia

Obtained from Nebbiolo grapes produced from the most recent vineyards in the municipality of Monforte d'Alba, in the Visette area

**Average age:** 20-40 years.

**Planting density :** 5500 vines/ha.

**Altitude:** 300/350 asl.

**Exposure:** South. South-west

**Soil :** marly, white tuffaceous.

**Vinification:** maceration on the skin for 10 days with careful controlling of the temperature and spontaneous fermentation with native yeast.

**Maturation:** in large oak of 25-30 Hl for 30 months

**Ageing:** in bottle for 6 months at the controlled temperature of 15° C.

**Color:** ruby red almost garnet

**Nose:** floral and rich, full and persistent

**Taste:** rich and majestic, with medium tannin structure

**Storage temperature:** between 13° and 15° C.

**Serving temperature:** 16° C.

**Parings:** red meat roasts, game, truffle-flavored dishes and mature cheeses.

**Vintage:** 2014

**Bottles produced:** Approx. 15.000

