

Barolo Riserva DOCG *Bussia*



Denomination: Barolo Riserva DOCG

Cru: Bussia

Solar exposure: South/South-West

Composition of the soil: very steep, plastic, hardly workable and rich in clay

Grape variety: Nebbiolo Michet and Nebbiolo Lampia

Production area: Monforte d'Alba

Harvest: manual, with grape selection at the vineyard.

Harvest time: middle of October.

Grapes per hectare: 5.000

Vinification: in red, with skin maceration in wood vat.

Fermentation time: must and skins are kept in contact for 20 days, on which alcoholic fermentation takes place, punched down daily and finally racked.

Fermentation temperature: variable with peaks of 32°C.

Ageing in cellar: the new wine is kept from 3 to 5 months in steel tanks and undergoes malolactic fermentation; it is decanted several times, and finally aged in French oak barrels (45/50hl capacity) for 48 months.

Ageing in bottle: 12 months.

Bottles produced: n. 7.000 of 0.75 L each, 500 magnum of 1.5 L each, 40 magnum of 3 L each, 10 magnum of 5 L each.

Food pairing: braised beef, red meat, shank, duck, long seasoned cheese.

Serving temperature: 16° - 18°

Alcohol content: range from 14 to 15% Alc/Vol depending on the vintage.

Brilliant grenade red in colour with soft orange notes, it is rich and complex on the nose with floral hints enhanced by traditionally new wood. Rich, sweet, thick, tannic, rough and firm on the palate.