



BAROLO DOCG RISERVA BUSSIA

Product name: Barolo DOCG Bussia

Grape variety: 100% nebbiolo

Production zone: Monforte d'Alba

Vineyard: ca. half a hectare in Bussia at 300 metres asl;
southwest exposure

Harvest: hand-picked with rigorous grape selection into small
crates towards the middle of October

Vinification: in temperature-controlled fermentation casks with
frequent délestages and punching down.

Aging: in traditional oak barrels for ca. three years and a long
period in the bottle in the air-conditioned wine cellar before
release

Colour: intense garnet with ruby-red reflections

Tasting notes: complex bouquet that is rich, harmonious and
complete. Pleasantly dry, full and velvety on the palate

Food pairing: perfect with red meat, game and well-seasoned
hard cheeses

Serving: in large glasses at 17-18°C (62-64°F)

Storage: horizontally in a cool, dry environment with constant
temperatures; ready to drink but can be cellared for 10/12
years

Bottle sizes: 75 cl. / 1,5 lt. / 3 lt.