



Marco Bonfante S.r.l.

## BUSSIA BAROLO D.O.C.G.



This wine is the result of our selection of the best grapes from our vineyard on the Bussia hill, at the border between Barolo and Monforte d'Alba. Bussia is undoubtedly one of the most prestigious “cru” in the Barolo area, with its particular “terroir” which gives power and complexity to the wine

**GRAPE VARIETY:** 100% Nebbiolo

**VINEYARD:** The soil is made of calcareous clay marl with basic pH, poor of organic substances but rich of magnesium and manganese. The microclimate has warm summers and basically not so rainy winters. Altitude: 250 mt. (asl). Exposition: south, south-west. Training system: Guyot  
Vineyard density: 5400 plants per hectare  
Harvest: Second half of October  
Yield per hectare: 55hl/Ha

**WINEMAKING:** During the vinification we try to exalt the characteristics of Nebbiolo grapes and to have the maximum extraction of noble components: we obtain that with a prolonged maceration and with particular attention to fermentation temperatures (max. 28°C) to protect the taste and olfactory freshness. The grapes get destalked and soft-pressed. To the alcoholic fermentation, which lasts 10/12 days, it follows a further maceration on the skins for 15/20 days. After that, Barolo is aged for 36 months in big French oak barrels.

**TASTING:** Barolo enchants for its elegance and pleasantness, with spiced and velvety aromas which are really captivating for the nose and palate and that leave a long gustatory persistence. In the glass it shows with a clear ruby red color when young, with garnet reflections if aged. Scents of violet, “goudron” and truffle can be perceived.

On the palate the sensations are various: we find ourselves in front of a full-bodied, classic, structured wine, which will be aged for many years and represents in an extraordinary way the important character of the Langhe area. The noble tannins characteristic of this wine improve after some years of refinement in the bottle.

Service temperature: 16°-18°(62°F-66°F)

**Food pairing:** This wine finds its match with meat and game dishes, like the brasato al Barolo (braised beef with Barolo), venison and wild boar. Otherwise it can be tasted with dishes enriched with white truffle, like the cardoon flan with fondue and duck ravioli.