



M O S C O N E



Starting from the 2010-2011 harvest, the Barolo D.O.C.G. has approved 181 Additional Geographical Mentions or sub-zones, which can be added to the label.

"Bussia" is a historic vineyard in the municipality of Monforte d'Alba. First Cru of Barolo to be labeled, together with "Rocche di Castiglione", in 1961, "Bussia" represents one of the most prestigious areas not only of Monforte, but of the entire Barolo area.

BAROLO BUSSIA D.O.C.G.

VINEYARDS:

Municipality: Bussia Soprana (Monforte d'Alba).

Grapes variety: Nebbiolo 100%, selection from a single vineyard.

Exposure: South, South-West.

Soil structure: Mainly gray marl.

Vine training: Guyot.

Harvesting method: Completely manual.

Harvesting period: Last part of October.

VINIFICATION:

Bussia is a Barolo obtained from a superior selection of Nebbiolo grapes from our vineyard with the best pedoclimatic characteristics.

Following the traditional red vinification, after a soft pressing of the grapes aimed to obtaining only the noblest must, maceration with the skins takes place for 20 days at a temperature of about 26°C in stainless steel vats.

It completes malolactic fermentation before winter and it ages for almost 5 years.

Before entering the market it rest in bottle for a period of about 6 months.

Aging: Around 5 years, between big barrels of French oak (2500-5000 L), stainless steel vats and bottle.

Alcohol content: 14,5 - 15% vol.

Format produced: 0,75 l. ; 1,5 l.

Potential ageing: More than 25 years.

TASTING NOTES:

Sight: Garnet red, tending to pale orange with ageing.

Smell: Rich and complex of dried rose petals, cherry, and currant with toasted and spicy notes, followed by ethereal hints like undergrowth, leather, and truffle.

Palate: Elegant and balanced, full-bodied wine. Velvety tannins smoothed by aging and a good freshness make each sip rich and persistent.

Ideal temperature: 16-18°.

Pairings: Particularly suitable with braised and grilled meat, bushmeat, dishes based on truffles, and aged cheeses.

Disposal

SCATOLA
PAP 20
RACCOLTA CARTA
Verifica le disposizioni del tuo Comune. Riduci il volume della scatola.

BOTTIGLIA	CAPSULA	TAPPO	ETICHETTA
GL71	C/ALU 90	FOR 51	PAP 22
Vetro	Alluminio e metallo	Legno	Carta
A fine vita RACCOLTA DIFFERENZIATA.			
Verifica le disposizioni del tuo Comune.			