

TECHNICAL NOTE BAROLO BUSSIA

It comes from 17th to 56 year old Nebbiolo's vineyards located on miocenic sand/clay soil of Bussia of Monforte d'Alba , historically reknowned as one of the best "cru" in the Barolo wine area. Ground had a natural fertilizing by green manure herbs and during winter grapes skins are spreaded into the vineyards to improve the bacterical richness.

In the end of may ,after florison, green harvest is made cutting in the half alls grapes, letting to the vine to put in ripening an average crop of 1,2 kg per plant.

Harvest time, looking more the 13 analisys on sample's berry to decide correct moment, is completely family hand-made in small cases and consequent fermentation inside inox tank had a longness more then 50 days.

First year of barrel ripening is made in regenerated barrique , in presence of his natural yeast sediment, second year is ripened in bigger oak barrel of 3000 liters capacity.

After 6 month of refining in small inox tank, is bottled without filtering and rests one year in dark storehouse before selling

TASTING NOTES

Deep ruby color , slightly tending to the brick, opens with ripe fruit aromas of prune and strawberry, followed by a chevy, slightly sweet mouthfeel.

With time in the glass, it become more complex , releasing a unique aromas of black licorice and spearmint