BAROLO “BUSSIA” D.O.C.G.

SPECIES OF VINE: Nebbiolo, Michet and Lampia varieties.

VINEYARD: different vineyards, in Bussia Bussia (Monforte d’Alba).

HARVEST: manual, with grapes selection in the vineyard.

TIME OF HARVEST: mid-October.

VINIFICATION: red, with skin contact inside stainless steel vats.

VINIFICATION TIME: the must stays on contact with the skins for 20-30 days: during this time the alcoholic fermentation gets fully complete.

VINIFICATION TEMPERATURES: changeable, with highest peaks of 32 degrees centigrades.

CELLAR REFINING: The new wine is decanted several times before transfer to oak casks where it is aged and refined.

NOTES: the grapes used to make Barolo come from vineyards which are at least 15-20 years old.