

# “BUSSIADOR” LANGHE BIANCO D.O.C.



**SPECIES OF VINE:** Chardonnay.

**VINEYARD:** different vineyards in Bussia (Monforte d'Alba).

**HARVEST:** manual, with grapes selection in the vineyard.

**TIME OF HARVEST:** first ten days of September.

**VINIFICATION:** white, with fermentation in wood.

**VINIFICATION TIME:** the wine remains for three or four days inside stainless steel vats and, once the alcoholic fermentation has started, is put in wood where the fermentation is completed.

**VINIFICATION TEMPERATURES:** from 20 to 24 degrees centigrades.

**CELLAR REFINING:** the wine fermented inside the barrels is decanted and then returns into the barrels again and remains there for a few months.

**NOTES:** The “Bussiador” is a wine with a good structure and good body, and so it can stand a long ageing.