

# “ROMIRASCO” BAROLO BUSSIA D.O.C.G.



**SPECIES OF VINE:** Nebbiolo, Michet and Lampia varieties.

**VINEYARD:** “Romirasco” vineyard, in 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 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 vineyard “Romirasco” is about 50-55 years old and the vines are replanted from time to time. The main variety of Nebbiolo is Lampia and its rootstock is Rupestris du Lot.