



Barolo "Bussia" DOCG 2016

Grapes:	100% Nebbiolo
Region:	Piedmont
Vineyard Location:	From the Bussia Cru in Monforte D'Alba
Exposure:	South/Southeast
Altitude:	350 meters (1,150 feet) above sea level
Soil:	Calcareous marl
Vine Training:	Guyot
Vine Age:	11-24 years old
Tine of Harvest:	Mid to late October
Vine Density:	4,800 plants per hectare
Total Production:	7,000 bottles
Vinification Process:	The grapes are fermented at a maximum temperature of 32 °C (89.6 °F) with select added yeast. When the process is over, the stainless steel tanks are sealed to allow proper maceration on the skins and seeds. After 24 days, the sugars are completely fermented.
Aging Process:	The wine ages in large barrels right away and for 30 months. After bottling, the wine ages in the bottle for 8-9 months.
Alcohol Content:	14.50%
Tasting Notes:	Brilliant garnet with exuberant fruit and spice on nose and palate, luscious, full body and flavors, velvety texture, and spicy finish.
Winemaker:	Giuseppe Caviola
Cellaring:	Up to 25 years
Bottled:	Spring
Closure:	Cork
Food/Menu Pairing:	Best with rich, structured dishes, red meat, game and seasoned cheese