



## Barolo "Bussia" DOCG 2017

<b>Grapes:</b>	100% Nebbiolo
<b>Region:</b>	Piedmont
<b>Vineyard Location:</b>	From the Bussia Cru in Monforte D'Alba
<b>Exposure:</b>	South/Southeast
<b>Altitude:</b>	350 meters (1,150 feet) above sea level
<b>Soil:</b>	Calcareous marl
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	11-24 years old
<b>Tine of Harvest:</b>	Mid to late October
<b>Vine Density:</b>	4,800 plants per hectare
<b>Total Production:</b>	7,000 bottles
<b>Vinification Process:</b>	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.
<b>Aging Process:</b>	The wine ages in large barrels right away and for 30 months. After bottling, the wine ages in the bottle for 8-9 months.
<b>Alcohol Content:</b>	14.50%
<b>Tasting Notes:</b>	Brilliant garnet with exuberant fruit and spice on nose and palate, luscious, full body and flavors, velvety texture, and spicy finish.
<b>Winemaker:</b>	Giuseppe Caviola
<b>Cellaring:</b>	Up to 25 years
<b>Bottled:</b>	Spring
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Best with rich, structured dishes, red meat, game and seasoned cheese