

BUSSIA

BAROLO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 6 ha
Soil composition: marly-calcareous
Training method: Guyot
Elevation: 984-1,148 ft a.s.l.
Vines/ha: 4,800 vines/ha
Exposure: South/South-East
Vines age: 26-44 years
Harvest time: mid August
First vintage: 2015
Production: 10,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation
Container: glazed concrete vats
Length: 22-25 days
Temperature: 86-90 °F
Maceration
Length: almost 60 days
Malolactic fermentation: yes
Aging
Container: big barrels, then concrete
Wood: French oak
Length: 24 months
In bottle: 12 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: 0.71 g/l
Acidity: 6.09 g/l
Dry extract: 29.8 g/l



FOOD PAIRINGS

Pairs well with roasts, braised meats, fillets, pasta with complex sauces, and medium-aged cheeses.



TASTING NOTE

Vivid color, smooth and enveloping tannins, and a long, consistent finish.
On the nose, you can detect aromas of red fruits such as very ripe raspberries and pomegranates, well blended with spicy and balsamic notes.

PRODUCER PROFILE

Estate owned by: Matteo
Sardagna
Winemaker: Zvonimir Jurkovic
Total land under vine: 75 ha
Winery production: 400,000 bts
Region: Piedmont (Italy)

