

TECHNICAL SHEET



Name: **Bussia**

Denomination: Barolo DOCG

Variety: Nebbiolo 100%

Harvest: manual in cases

Vinification: destemming & cold maceration for a few days. Fermentation in steel tanks without temperature control for about 7 days with regular punching down and pumping over. Post-fermentative maceration for about 25 days.

FML: in oak tonneau

Ageing: minimum 18 months in oak

Production: about 900 - 1300 bottles a year

Tasting notes:

Colour: red granate

Bouquet: intense and characteristic

Taste: dry, full, harmonious

Service temperature: 18-20°C

Recommended pairings: it goes well with meat, game and aged cheeses.

The name: the name of the cru from which it comes

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