

# 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

**La Biòca S.r.l. agricola**

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