



BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

BUSSIA

From the most prestigious cru – Bussia – located in the comune of Monforte d’Alba, where the terrain is very steep, malleable and rich in clay.

Aged in oak barrels for 48 months.

Grenade red colour; complex floral notes on the nose, enhanced with traditional new wood. Rich, sweet and powerful flavour.

Ideal with meat shanks, duck and cheeses.

Denomination: Barolo Riserva DOCG

Cru: Bussia

Variety: Nebbiolo Michet and Nebbiolo Lampia

Serving temperature: 16° - 18°

Alcoholic content: 14% - 15% depending on the vintage