

# BAROLO "BUSSIA" D.O.C.G.



## Varieties

Nebbiolo (the Lampia and Michet clones).

## Exposure

Easterly at 280 meters above sea level - Bussia cru

Southeasterly at 300 meters a.s.l. - Bussia cru

## Soil

Calcareous-clayey marls, with 25% sand.

## Crop yield

6 tons per hectare, i.e. 2.4 tons per acre.

## Harvest

Manual, with strict selection of the grapes in the vineyard and the winery.

## Harvest time

Between October 10th and Oct. 25th.

## Vinification

Fermentation with maceration on the skins for 6 days, at a maximum temperature of 32° C.

## Élevage

50% of the wine is racked into new oak barriques, where it sojourns for 12 months; the remaining 50% in one-year-old barriques, also for 12 months; the two portions are blended at the beginning of the second year, and élevage is completed in 16-hectoliter French oak barrels, where the wine sojourns another 12 months; the wine then sojourns in stainless steel for approximately 3 months before it is bottled.

## Bottling

The month of June of the year before release.

## Analytical data

13.5/14% by vol. alc. cont.

5.60/6.00 grams per liter total acidity

27/30 grams per liter net dry extract

80/90 mg./liter total SO<sub>2</sub>

Wine maker: Roberto Gerbino.

