



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



TASTING NOTES

Nebbiolo grapes 100%, Lampia and Michet clones

Compact color of a deep garnet.

A noble nose of blackberry, cherry and cinnamon, small fruit in maceration and spices.

Beautiful, lively, large and elegant mouth. Majestic and pounding tannins, defined freshness, superb depth. Well-dosed wood that leaves elegance and finesse.

Important second courses to match its strength. Duck or pigeon, fassone or chianina beef, with non invasive sauces.

Service temperature: 18 °C

GRAPES AND WINEMAKING

Vineyards: Bussia, Monforte, 280/300 meters above sea level, east exposure

Soil: limestone-clay marls with sand at 25%

Yield per hectare: 60 quintals

Harvest: by hand, grape selection in the vineyard and in the cellar

Winemaking: fermentation with maceration of the skins for 10 days at a maximum temperature of 30 °C

Ageing: 50% in new French oak barrels and 50% in one-year barriques for 12 months. At the beginning of the second year the wine is blended and finish its ageing in French oak barrels of 16 hl for another 18 months

MONTI

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