



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



TASTING NOTES

Nebbiolo grapes 100%, Michet clones

A pure look, of a bright garnet red.

Concentrated nose on ripe fruit melted with herbaceous and spicy notes, defined aromas, of rare nobility.

The tasting is relaxed, firm, indestructible, full of structure. Silky and well-present tannins. Mileage persistence.

Calls for important meats at a perfect cooking. With Fassona beef you can't be wrong, or, for a memorable evening, Kobe or Limousine.

Service temperature: 18 °C

GRAPES AND WINEMAKING

Vineyards: Bussia, Monforte, 280/300 meters above sea level, east exposure. 40 years old vines

Soil: limestone-clay marls with sand at 25%

Yield per hectare: 55 quintals

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

Winemaking: cold pre-fermentation maceration for 48 hours at 15 °C. Fermentation with maceration of the skins for 12 days, at a maximum temperature of 27 °C

Ageing: 24 months in new French oak barrels of very fine grain (aged outdoors for 3 years). The aging is completed in French oak barrels of 16 hl for at least 18 months

MONTI

Loc. San Sebastiano, 39 - 12065 Monforte d'Alba (CN) - Italy
Tel: +39.0173.78391 - E-Mail: wine@paolomonti.com - www.paolomonti.com