

BUSSIA BAROLO D.O.C.G.

Classification: Barolo D.O.C.G.

Variety: 100% Nebbiolo

Provenance: Bussia vineyard

Vinification and maturing: maceration on its own skins for approximately 7 days. Aging in barriques and oak casks for minimum 24 months and afterward in bottle.

Organoleptic characteristics: intense ruby red color with shades of purple, bouquet of mature fruit and jam, high alcohol level and tannic structure make for a long aging period.

Serve with: second dishes according to the meat.

Serving temperature: 65°F

