

BAROLO D.O.C.G. BUSSIA

vigna Pianpolvere



Denomination: Barolo D.o.c.g.

Grape variety: 100% Nebbiolo

Vineyard: planted in 1965 in the municipality of Monforte d'Alba, sez.A, foglio 7, part. 226. Pianpolvere is an area of great tradition for the Barolo of Monforte d'Alba. In fact, in the past it was considered a cru. Today is part of the largest cru of Bussia.

Vinification and ageing: harvest is between October and November. Medium/long fermentation in wooden vats at moderate temperatures. Maceration on the skins for about 20-30 days and then a period in big French oak barrels not toasted. The wine is not filtered.

Characteristics: the colour is ruby red, slightly opalescent. When young, the nose has subtle floral and whole fruity notes, with an added earthy note. Balsamic accents of liquorice and spices. The taste gives a feeling of freshness and great complexity. Long final, important but silky tannins. Savory at the end.

Bottles produced: around 1,900

