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# ENOCLASSICA

## selection

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### BUSSIA Barolo Riserva DOCG

**Producer** Costa Di Bussia Tenuta Arnulfo

**Winemaker** Guido Sartirano

**Estate Founded** 1871

**Country** Italy

**Region** Piedmont

**Appellation** Barolo Riserva DOCG

**Grape Varietal** 100% Nebbiolo

**Soil Composition** Sandy component and clay

**Elevation** 230 meters

**Fermentation Method** Crushing and destemming; fermentation in stainless steel vats at controlled temperature of 28-30°C; maceration on the skins for 12 days, with daily pumping of the must over the cap.

**Aging** Aged for 36 months in 5000 liter Slavonian oak. Further matured in bottle until release.

**Alcohol Content** 14.5%

**Tasting Notes** A complex blend of spice, dried flowers with underbrush aromas and a sensation of exotic spices. Excellent concentration of sweet, fine tannins that envelope the palate without harshness. The length and persistence of flavor typical of great wine.

