



ENOCLASSICA

selection

BUSSIA Barolo DOCG

Producer Costa Di Bussia Tenuta Arnulfo

Winemaker Guido Sartirano

Estate Founded 1871

Country Italy

Region Piedmont

Appellation Barolo 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 18 months in 5000 liter Slavonian oak. Further matured in bottle until release.

Alcohol Content 14.5%

Tasting Notes Classic and inviting, spicy with soft ruby red color typical of nebbiolo grape. Excellent harmony of flavors and tannins, silky, persistent with typical rose notes.

