

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



Varieties

Nebbiolo (the Lampia and Michet clones).

Exposure

Easterly at 280 meters above sea level - Bussia cru

Southeasterly at 300 meters a.s.l. - Bussia cru

Soil

Calcareous-clayey marls, with 25% sand.

Crop yield

6 tons per hectare, i.e. 2.4 tons per acre.

Harvest

Manual, with strict selection of the grapes in the vineyard and the winery.

Harvest time

Between October 10th and Oct. 25th.

Vinification

Fermentation with maceration on the skins for 6 days, at a maximum temperature of 32° C.

Élevage

50% of the wine is racked into new oak barriques, where it sojourns for 12 months; the remaining 50% in one-year-old barriques, also for 12 months; the two portions are blended at the beginning of the second year, and élevage is completed in 16-hectoliter French oak barrels, where the wine sojourns another 12 months; the wine then sojourns in stainless steel for approximately 3 months before it is bottled.

Bottling

The month of June of the year before release.

Analytical data

13.5/14% by vol. alc. cont.

5.60/6.00 grams per liter total acidity

27/30 grams per liter net dry extract

80/90 mg./liter total SO₂

Wine maker: Roberto Gerbino.

