

Barolo D.O.C.G. Bussia Luigi Arnulfo

Grape variety: 100% Nebbiolo

Year planted: 1993 - 1999 - 2002

Hectares: 0.81

Maximum yield per hectare: 80 quintals

Type of soil: in the best years we identify the vineyards or portions of vineyards where the soil characteristics guarantee the even ripening needed to make this type of wine. It is always the terroirs richest in marl that are able to guarantee powerful but delicate wines with good ageing properties

Exposure: south - west

Ageing: 36 months in in large, 5000 litre Slovenian oak barrels, and then in the bottle

Sensory profile: deep, rich colour; tobacco and ripe fruits prevail, leaving a pleasing sensation of sweet and silky velvety tannins on the palate. Persistent, with an aftertaste made unique by the typical nature of Barolo

Food pairings: red meats, ripe and aged cheeses

Serving temperature: 18 °C

1874
COSTA DI BUSSIA
TENUTA ARNULFO



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