

Barolo D.O.C.G. Bussia Riserva

Grape variety: 100% Nebbiolo

Year planted: 1993 - 1999 - 2002

Hectares: 0.81

Maximum yield per hectare: 80 quintals

Type of soil and exposure: the Bricco Nebbiolo vineyards are situated on the top of the hill behind the winery and orientated towards the south and west. The type of soil can be classified as poor, which encourages the vine roots to burrow deep into the soil seeking nourishment. Here, as on other hilltops, the marl-rich bedrock has emerged over time. This carbonate and mineral-rich soil gives the wine a powerful structure, richness of tannins and long ageing times

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

Sensory profile: a complex blend of spice, dried flowers and 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 flavour typical of a great wine

Food pairings: roast meats, ripe, mature cheeses

Serving temperature: 18 °C



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