

ATTILIO GHISOLFI



MONFORTE D'ALBA

Barolo Bussia "Bricco Visette"

Barolo has ancient origins. There are documents that testify to the cultivation of Nebbiolo in the Visette area since the 12th century. The same name "Visette" comes from the dialectal expression "vis"(vine) and means small vines.

Obtained from Nebbiolo grapes located in the village of Monforte d'Alba, Visette area (Bussia).

Grape Variety: 100% Nebbiolo

Average age of Vineyards : 20-40 years.

Planting density: 5400 plants/ha.

Elevation: 300/350 asl.

Exposure: South. South-west

Soil composition: marly, tuff white.

Vinification: maceration on the skins for about 20 days and spontaneous fermentation with indigenous yeasts.

Ripening: 70% in Slavonian oak barrel of 25-45 Hl and 30% in Tonneaux and Barriques for 30 months.

Aging: in bottle for 6 months at a controlled temperature of 15°C.

Color: dark garnet red.

Nose: elegant, intense and spicy with notes of red fruit such as raspberries, currant and pomegranate and spice. In the most youthful phase have also mentholated scents.

Taste: rich, balanced, with medium tannic structure

Storage temperature: from 14° to 17 °C.

Service temperature: 16°C.

Pairings: roasts of red meat, game, truffle foods and aged cheeses.

Bottles produced: about 8000

