

ATTILIO GHISOLFI



MONFORTE D'ALBA

Barolo Bussia

Obtained from Nebbiolo grapes produced from the most recent vineyards in the village of Monforte d'Alba in the subarea (Cru) Bussia

Grape Variety: Nebbiolo 100%

Elevation: 300/350 m. asl

Average age of Vineyards : 4/18 years.

Planting density: 5400 plants/ha.

Exposure: South. Southwest

Soil composition: marly, tuff white.

Vinification: As the other wines, fermentation takes place with the use exclusively of indigenous yeasts. The maceration last about 16 days at controlled temperature between 25 and 30°C.

Ripening: in Slavonian oak barrel of 25 - 30 HI for 30 months.

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

Color: ruby red almost garnet.

Nose: floral, rich, full and continuous, with notes of red hibiscus flowers plum and raspberry.

Taste: The taste envelops the palate with strength, harmony and fullness and maintains it for a long time. Moderately tannic and suitable for consumption from a young age.

Storage temperature: between 14° to 17 °C.

Service temperature: 16°C.

Pairings: roasted red meat, game, truffled foods and aged cheeses.

Bottles produced: 13.000

