



LIVIA FONTANA



BAROLO DOCG RISERVA BUSSIA

Product name: Barolo DOCG Riserva Bussia

Grape variety: nebbiolo

Production zone: Monforte d'Alba, in Bussia at 300 m a.s.l. with southwest exposure.

Surface: about 0,5 hectare

Harvest: hand-picked with precise grape selection into small baskets towards the middle of October.

Vinification: light crushing with further check and selection of the grapes, fermentation in steel tanks at controlled temperature with frequent pump over and délestages.

Ageing: at least 60 months. First in traditional oak barrels and then in the bottles in the wine cellar with controlled temperature.

Organoleptic characteristics: garnet red colour. Intense and balanced, harmonious bouquet. Pleasantly dry, full and velvety on the palate.

A classic Barolo with a very elegant and persistent finish.

Food pairing: perfect with red meat, wild game and seasoned cheeses.

Serving: in large glasses at 17-18°C (62-64°F).

Storage: horizontally in a cool, dry environment with constant temperature; ready to drink but can be cellared for 10/12 years.

Bottle sizes: 0.75 L / 1.5 L / 3 L

www.liviafontana.it