



Barolo DOCG Bussia Vigna Mondoca

Variety

100% Nebbiolo

Vineyard

Location: Monforte d'Alba, Plot 2, Sub-plots 178, 407, 406

Characteristics: 380 meters above sea level, southwestern exposure, 2.7 x 0.9 meters spacing, 4,500 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: 35 years

Size: 1.13 hectares

Yield: 60 quintals/hectare

Harvesting period

First 10 days of October

Production

3,500 bottles

Vinification

Great attention paid to cultivation of the vineyard, rigorous manual selection of grapes in the vineyard and in the winery, destemming-crushing, fermentation and maceration in stainless steel for 30 days at a controlled temperature of 28-29°C. Malolactic fermentation follows in December.

Maturing

100% in 30-hectoliter Austrian oak barrels for 30 months. Bottling takes place at the end of the summer, with a further 12-24 months of bottle ageing before release on the market, depending on the vintage.

Sensory characteristics

A wine with an elegant and appealing bouquet, recalling small fruits, and with balsamic Mediterranean notes which, with ageing, contain hints of tar. Great balance on the palate, with an elegant and potent tannic texture, and a long and complex finish.

