

# BAROLO D.O.C.G. BUSSIA VIGNETO BOFANI

## GRAPE TYPE

Nebbiolo

## PRODUCTION AREA

Production area of Barolo D.O.C.G., Bussia Vigneto Bofani in Monforte d'Alba.

## HARVEST

Manual, first half of October.

## WINE-MAKING PROCESS

Destemming and fermentation with maceration on the skins for 10-12 days in stainless steel vats at controlled temperature and with periodic pumping-over.

## AGEING

Aged in Slavonian oak casks followed by ageing in stainless steel vats. Refining continues in the bottle after this time.

## PAIRINGS

Ideal in combination with dishes of red meats, game, roasts and cheeses and cured meats. Between meals, it is the pleasant occasion for friendship and conversation.

## SERVING TEMPERATURE

18°-20°C

## FEATURES

Deep garnet red colour with orange tinges.  
Intense and persistent aromas of nuts, jam, berries, flowers, and spices.  
The palate is full-bodied, tannic and pleasantly balanced by the acidity that perfectly balances the alcohol content.

## ACTUAL ALCOHOLIC STRENGTH BY VOLUME

14,50% vol. (varies depending on vintage).

## ALLERGENS

Contains sulfites.

