

Barolo D.o.c.g. Bussia

The constant search for excellence and the highest expression of territorial identity - always focusing on the enhancement of the two great DOCGs of the territory (Barolo and Barbaresco) - translates into the arrival in the Dosio Vigneti family of Barolo Bussia, one of the most historic cru of Barolo in the municipality of Monforte. Produced in a very limited quantity, the Barolo Bussia of Dosio Vigneti is a wine of great olfactory breadth with good balance and excellent structure given by elegant and enveloping but never intrusive tannins.



Variety: nebbiolo

Production area: Monforte

Altitude: from 240 to 280m asl

Soil composition: yellowish-white marls and clays mixed with very fine sand with a limestone component

Cultivation method: Guyot

Harvest: by hand, second half of October



Vinification: destemming-crushing, maceration in temperature controlled tanks at 25-26°C with daily pumpover for over a month. The spontaneous malolactic fermentation immediately follows;

Ageing: in oak barrels for at least 18 months.



Colour: garnet red;

Nose: hints of ripe red fruits and dried flowers, evolving into pleasant undergrowth, spicy and balsamic notes on the finish;

Taste: a wine with excellent body and structure, with elegant, enveloping tannin.



Serving temperature: 16-18°C

Food pairings: baked duck breast, rump with mushrooms, braised beef, through to hard mature cheeses.

A wine that is appreciated in its early years but which also has exceptional ageing capabilities.

DOSIO