“GRANBUSSIA” BAROLO BUSSIA RISERVA D.O.C.G

SPECIES OF VINE: Nebbiolo, Michet and Lampia varieties.

VINEYARD: Romirasco, Cicala and Colonnelo vineyards (Bussia - Monforte d’Alba).

HARVEST: manual, with grapes selection in the vineyard.

TIME OF HARVEST: mid-October.

VINIFICATION: red, with skin contact inside stainles steel vats.

VINIFICATION TIME: the must remains in contact with the skins for 30 days, during which the alcoholic fermentation is fully completed.

VINIFICATION TEMPERATURES: variable with maximum peaks of 32 degrees centigrade.

CELLAR REFINING: once removed the new wine remains in oak casks where it ages and refines.

NOTES: the Barolo Reserve Granbussia is produced by blending grapes from the oldest vines, from the Romirasco, Cicala, and Colonnello, before fermentation starts, in the following percentages respectively: 70% - 15% - 15%.
The Granbussia remains in the cellar for at least 9 years before commercialization. It is produced exclusively in the best years and in limited quantities.