“COLONNELLO” BAROLO BUSSIA D.O.C.G.

SPECIES OF VINE: Nebbiolo, Michet and Lampia varieties.

VINEYARD: “Colonnello” vineyard, in Bussia (Monforte d’Alba).

HARVEST: manual, with grapes selection in the vineyard.

TIME OF HARVEST: mid-October.

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

VINIFICATION TIME: the must stays on contact with the skins for 30 days: during this time the alcoholic fermentation gets fully complete.

VINIFICATION TEMPERATURES: changeable, with highest peaks of 32 degrees centigrades.

CELLAR REFINING: The new wine is decanted several times before transfer to oak casks where it is aged and refined.

NOTES: the vineyard “Colonnello” is about 40-45 years old and, to maintain it, the vines are replanted from time to time. The main variety of Nebbiolo is Michet and its rootstock is 420 A.