



BUSSIA **S**OPRANA

BARBERA D'ALBA DOC 2015

Grape variety:	barbera 100%
Soil:	tuff
Growth system:	guyot
Vines average age:	from 10 to 50 years
Alcohol content:	14°
Harvesting period:	end of September
Material of fermentation barrels:	stainless steel barrels
Fermentation temperature:	28°/32° C.
Maceration:	15 days
Yeasts used:	selected
Maturation:	stainless steel barrels for 6 months

Azienda Agricola **Bussia Soprana** s.s.a. Località Bussia, 88/a – Monforte d'Alba (CN)

Tel. e Fax 039.305182

Partita iva e Cod. Fiscale 02539520045

www.bussiasoprana.it bussiasoprana@virgilio.it