



BUSSIA **S**OPRANA

BAROLO DOCG VIGNA COLONNELLO 2016

Grape variety:	Nebbiolo 100%
Vineyards:	Bussia Soprana, single vineyard of about 0,50 hectares
Soil:	tuff and sand
Growth system:	guyot
Vines average age:	70 years
Alcohol content:	14,5°
Harvesting period:	october
Material of fermentation barrels:	stainless steel barrels
Fermentation temperature:	28°/32° C.
Maceration:	15 days
Yeasts used:	selected
:Maturation	30 quintals oak casks for 24 months

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

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