



BUSSIA S OPRANA

BAROLO DOCG GABUTTI DELLA BUSSIA RISERVA 2001

Grape variety:	Nebbiolo 100%
Vineyards:	Gabutti della Bussia, single vineyard of about 1,8 hectares (selection of the best grapes)
Soil:	tuff and sand
Growth system:	guyot
Vines average age:	40 years
Alcohol content:	14°
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 cask for 30 months

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