



BUSSIA **S**OPRANA

BAROLO DOCG GABUTTI DELLA BUSSIA 2006

Grape variety:	Nebbiolo 100%
Vineyards:	Gabutti della Bussia, single vineyard of about 1,8 hectares
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 24 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