



**BUSSIA SOPRANA**

## **BAROLO DOCG MOSCONI 1997**

Grape variety:	Nebbiolo 100%
Vineyards:	vineyards in Mosconi area, with a surface of about 1,2 hectares
Soil:	tufaceous and chalky soil with evident limestone, south exposed, 380 meters upon the sea level
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:	8 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)  
Tel. e Fax 039.305182  
Partita iva e Cod. Fiscale 02539520045  
[www.bussiasoprana.it](http://www.bussiasoprana.it) [bussiasoprana@virgilio.it](mailto:bussiasoprana@virgilio.it)