



BUSSIA S OPRANA

BAROLO DOCG MOSCONI RISERVA 1999

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|-----------------------------------|---|
| Grape variety: | Nebbiolo 100% |
| Vineyards: | vineyards in Mosconi area, with a surface of about 1,2 hectares |
| Soil: | tuff |
| 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 |

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