



BUSSIA **S**OPRANA

BAROLO DOCG MOSCONI 2006

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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