



**BUSSIA S OPRANA**

**BAROLO DOCG 2012**

Grape variety:	Nebbiolo 100%
Vineyards:	vineyards in Bussia Soprana area, with a surface of about 2,5 hectares
Soil:	tuff and sand
Growth system:	guyot
Vines average age:	15/30 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 french oak casks for 24 months

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