



BUSSIA **S**OPRANA

LANGHE DOLCETTO DOC 2019

Grape variety:	Dolcetto 100%
Soil:	tuff
Growth system:	guyot
Alcohol content:	13°
Harvesting period:	september
Material of fermentation Barrels:	stainless steel barrels
Fermentation temperature:	28°/32° C.
Maceration:	15 days
Yeasts used:	selected
Maturation:	5 months in bottle

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