



BUSSIA SOPRANA

NEBBIOLO LANGHE DOC 2017

Grape variety:	Nebbiolo 100%
Soil:	tuff and sand
Growth system:	guyot
Vines average age:	10/20 years
Alcohol content:	13,50°
Harvesting period:	october
Material of fermentation Barrels:	stainless steel barrels
Fermentation temperature:	28°/32° C.
Maceration:	10/12 days
Yeasts used:	selected
Maturation:	30 quintals oak casks for about 24 months

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