



**BUSSIA SOPRANA**

**NIZZA DOCG 2016**

Grape variety:	Barbera 100%
Soil:	tuff
Growth system:	guyot
Alcohol content:	15°
Harvesting period:	second half of september
Material of fermentation Barrels:	stainless steel barrels
Fermentation temperature:	28°/32° C controlled
Maceration:	20 days
Yeasts used:	selected
Maturation:	30 quintals oak casks for 24 months

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](http://www.bussiasoprana.it) [bussiasoprana@virgilio.it](mailto:bussiasoprana@virgilio.it)