



**BUSSIA S**OPRANA

**NIZZA DOCG 2017**

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

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