

# “GRANBUSSIA” BAROLO BUSSIA RISERVA D.O.C.G



**SPECIES OF VINE:** Nebbiolo, Michet and Lampia varieties.

**VINEYARD:** Romirasco, Cicala and Colonnello vineyards (Bussia - Monforte d'Alba).

**HARVEST:** manual, with grapes selection in the vineyard.

**TIME OF HARVEST:** mid-October.

**VINIFICATION:** red, with skin contact inside stainless steel vats.

**VINIFICATION TIME:** the must remains in contact with the skins for 30 days, during which the alcoholic fermentation is fully completed.

**VINIFICATION TEMPERATURES:** variable with maximum peaks of 32 degrees centigrade.

**CELLAR REFINING:** once removed the new wine remains in oak casks where it ages and refines.

**NOTES:** the Barolo Reserve Granbussia is produced by blending grapes from the oldest vines, from the Romirasco, Cicala, and Colonnello, before fermentation starts, in the following percentages respectively: 70% - 15% - 15%.

The Granbussia remains in the cellar for at least 9 years before commercialization. It is produced exclusively in the best years and in limited quantities.