

Wijnfiche

Costa di Bussia | Barbera d'Alba DOC Italy (PIEMONTE) – 2022

Domain

Costa di Bussia

This winery is managed by the Sartirano family. The Costa di Bussia vineyards are located a few kilometers from the towns of Monforte and Castiglione Falletto and have an area of 13 hectares. The south-westerly oriented hills form a natural amphitheater and have a limestone and sand base, so that the grapes deliver full-bodied and aromatic wines.

Vinification

The vineyards are west-facing and entirely planted with the Barbera grape. Alcoholic fermentation takes place in stainless steel tanks with regular battonage at a temperature of 28 degrees Celsius. Afterwards, malolactic fermentation occurs, and the wine matures in small French oak barrels.

Taste

The wine presents a beautiful ruby red color and the bouquet explodes with wild strawberry notes and fresh notes typical of the variety. It envelops the palate with delicate, never pushy, very pleasant and easy-drinking.

Food pairing

Salami | Meat - grilled | Cheese -halfhard

General information

Type: Red wine

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 18 °C

Taste profile: Smooth juicy



