Wijnfiche

Costa di Bussia | Barbera d'Alba DOC Italy — 2023

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 alcoholic fermentation is done in stainless steel barrels with regular battonage at a temperature of 28 degrees. After this, malolactic fermentation takes place and the wine ages for 12 months in large wooden barrels of 30 hl.

Taste

The color is ruby ??red without being really deep. The fruit is abundantly present (wild strawberries and plums) in combination with spicy notes. We notice soft tannins with a lot of freshness and an attractive length. It is a wine that gives the best of itself after years of bottle aging.

Food pairing

Salami | Meat - grilled | Meat - roasted

General information

Type: Red wine
Grape varieties: Barbera (100%)
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 18 °C
Taste profile: Smooth juicy

