

Costa di Bussia – Riserva | Barolo
DOCG
Italy (PIEMONTE) – 2017

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

36-month refining in 5000-litre Slavonian barrel, then in the bottle.

Taste

The mention Riserva means selection, longer aging and great quality. We select the grapes from the Bricco vineyard. The complexity of the bouquet inebriates the nose with hints of spices, dry flowers and underbrush. From the first sip, the excellent concentration of fine and sweet tannins fill the mouth without being aggressive. Great persistence of taste, typical of a great wine.

Food pairing

Meat - aged beef | Risotto with mushrooms | Game | Cheese - aged

General information

Type: Red wine

Grape varieties: Nebbiolo (100%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 18 °C

Taste profile: Complex with firm tannins

