

Costa di Bussia – Riserva | Barolo
DOCG
Italy – 2019

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 grapes macerate 12 days in stainless steel tanks and ferment at a controlled temperature of 28 °C. The wine then continues to mature for 42 months in large Slovenian barrels (foudres) of 5000l.

Taste

This wine has a garnet red color with a brown border. In the nose intense scent with many impressions of red fruits such as cherries and berries with a hint of mint. Full, refined taste with lots of ripe fruit and herbs. Pleasant long, fruity aftertaste with a wonderful intense taste.

Food pairing

Poultry - pheasant | Osso buco | Ragout | Game | Truffle | Cheese - aged | Poultry - pigeon

General information

Type: Red wine

Grape varieties: Nebbiolo

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16 °C

Taste profile: Complex with firm tannins



