



Wijnfiche

**Costa di Bussia – Luigi Arnulfo | 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

This Barolo is a special edition produced almost annually in honor of the founder of the estate, Luigi Arnulfo. Only the very best grapes are lightly overripe harvested. After careful vinification, the wine is refined for 3 years in Slavonian oak barrels of 5000 liters.

Taste

Once the wine has evolved, one distinguishes a color with orange nuances that are typical of Nebbiolo. It is a structured wine with quite a lot of, yet elegant, tannins. At a young age, the tannins have a grainy structure but become softer and softer as the years go by. Aromas of blackcurrant, strawberry, red currant, violets, mint, and truffle. If the wine is consumed before it reaches 10 years of age, it absolutely must be decanted.

Food pairing

Partridge | Game - ragout | 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

