Wijnfiche

Costa di Bussia - Luigi Arnulfo | Barolo DOCG Italy (PIEMONTE) — 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

Only the very best grapes are used for this cuvee and a later harvest is used (10 days after reaching optimum ripeness). The grapes macerate for 12 days in stainless steel tanks at a controlled temperature of 28° C. The wine then ripens for 30 months in large Slavonic oak barrels (foudres or Botte) and then in the bottle.

Taste

Once the wine has evolved, one distinguishes a color with orange-like nuances that are typical of nebbiolo. It is a structured wine with a fair amount of elegant tannins that are soft at a young age, but guarantee a long storage. A great Italian wine with a lot of terroir that develops its complexity after a few years of bottle aging. Aromas of black currant, strawberry, violets, mint and truffle can be found. If you drink the wine before it is 10 years old, it must absolutely be decanted.

Food pairing

Partridge | Game - ragout | 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

