

TRENTACINQUE³⁵



BAROLO DOCG BUSSIA

VINEYARD is 30 years old and located in Monforte d'Alba, at an altitude of 300 metres above sea level

SOIL clay and fine sand

EXPOSURE south and south-east

TRAINING SYSTEM classic guyot

PRODUCTION 70 q.li/ha

VINIFICATION in stainless steel vats with the submerged cap method and maceration on the skins for more than twenty days. The fermentation temperature is kept initially at 30 °C and then reduced to 25 °C. Around 20% of the grapes are semi-dried before vinification. The malolactic fermentation occurs at the end of alcoholic fermentation and after the drawing off

AGEING from 3 to 4 years in 30 hl Slavonian Oak Barrels depending on the wine's evolution, followed by 6 months in stainless steel tanks and a further 6 months in bottle

TASTING NOTES a very soft and elegant wine with an intense and dusky ruby red colour. On the nose, it has notes of ripe red berries, blueberries and blackberries with hints of sweet marasca cherry. The wine is full and warm in the mouth with a wrapping alcoholic element