

STROPPIANA

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BAROLO DOCG BUSSIA

VARIETY: 100% Nebbiolo.

SOIL TYPE: Helvetian-age limestone interspersed with sandstone.

VINEYARDS: located in Bussia in Monforte d'Alba.

ORIENTATION: South.

ELEVATION: 400 metres.

YEAR PLANTED: 1992-1975.

YIELD PER HECTARE: 50/60 quintals.

VINIFICATION: harvested halfway through October. The must ferments on its pomace for 10 to 15 days at controlled temperatures not exceeding 30°C. Between four and six pumpovers are carried out daily.

ELEVAGE: when fermentation is complete, the wine is decanted to steel tanks and the lees discarded via frequent racking. Next, the wine is transferred to large Slavonian oak casks where it remains for two years. When elevage is complete the wine is transferred to a steel tank for several months, following which it is bottled the summer before being put on the market.

ALCOHOL CONTENT: 14-15% by volume.

AVERAGE ANNUAL PRODUCTION: 1700 bottles.

TASTING NOTES: ruby-red with fitting and characteristic garnet highlights. Intense nose with pleasing notes of forest floor, intertwined with spice and tobacco notes. Notable for its great refinement and restraint. On the palate it is dry, warm, velvety, intense, full-bodied yet harmonious, with balanced tannins.