

STROPPIANA

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BAROLO DOCG BUSSIA Riserva



VARIETY: 100% Nebbiolo.

SOIL TYPE: Helvetian-age limestone interspersed with sandstone.

VINEYARDS: located in Bussia in Monforte d'Alba.

ELEVATION: 400 metres.

YEAR PLANTED: 1990.

YIELD PER HECTARE: 50/60 quintals.

VINIFICATION: harvested towards the middle to the end of 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. It is then transferred in to large Slavonian oak casks where it remains for the regulation 36 months. 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: 14-14.5% by volume.

AVERAGE ANNUAL PRODUCTION: 1800 bottles.

TASTING NOTES: ruby-red with garnet highlights. Intense and resonant nose, with conspicuous forest floor notes, along with subtle spice, tobacco and cocoa sensations. With age, white truffle and tar notes emerge. The palate is dry, powerful and velvety, with balanced tannins. Lingering finish with warm and enveloping aftertaste.