



BAROLO DOCG BUSSIA VIGNETO BOFANI

COUNTRY	Italy	APPELLATION	Barolo DOCG
REGION	Piedmont	WINEMAKER	Fiorenzo Dogliani
GRAPES	100% Nebbiolo		



BACKGROUND

Beni di Batasiolo is the largest family-owned wine producer in Italy's Piedmont region. Since 1978, the winery has grown to encompass over 320 acres of vineyards. The Dogliani family works with the land and allows nature to ensure their wines' quality comes first. Batasiolo's vines prosper across nine beni - or estates - in Piedmont. The estates' soil, climate and position among the hills produce a range of noble, elegant wines. Barolos from the Bussia Bofani vineyard are full-bodied and tannic with a pleasing acidity thanks to soils of clay and calcareous marl with traces of sand.

DESCRIPTION

COLOR: Deep garnet red with orange tinges

NOSE: Intense aromas of nuts, jam, berries, flowers and spices

TASTE: Full-bodied and tannic but balanced thanks to a pleasant acidity

VINIFICATION

Nebbiolo grapes are destemmed and fermented on their skins in stainless steel for 8-12 days with periodic pumping-over. The juice is then aged for at least 24 months in Slavonian oak casks followed by an additional 12 months or more in stainless steel.

ANALYSIS

Alcohol: 14.8% TA: 5.2 pH: 3.5 g/L RS: 1.5 g/L

SERVING SUGGESTIONS

Pairs well with red meats, game, roasts, cheeses and cured meats, as well as delightful sipped on its own. Serve at 18-20 °C (64.4-68 °F)

BOTTLE SIZES

750 ml

