



ATTILIO GHISOLFI

2016

**ATTILIO GHISOLFI
BAROLO BUSSIA**



WINE DATA

Producer

Attilio Ghisolfi

Region

Piedmont

Country

Italy

Wine Composition

100% Nebbiolo

Alcohol

15.26%

Total Acidity

6.18 G/L

Residual Sugar

0.54 G/L

DESCRIPTION

Ruby-red almost-garnet color, with a flowery, rich and expansive nose. The taste is well-balanced, mature, deep and tannic, with a long finish. This wine is excellent for drinking from an early age.

WINEMAKER NOTES

The grapes for this wine come from south and southwest-facing vineyards that are between 5 and 18 years old, at approximately 328 to 383 yards in altitude. The terroir is marly, white tufa in the Visette (Bussia) area, near the village of Monforte d'Alba. Maceration on skins takes place over ten days at controlled temperatures, with natural fermentation taking place using native yeasts. The wine is aged in large Slavonian oak barrels for 36 months, with a further aging of six months in the bottle at a controlled temperature.

SERVING HINTS

A great accompaniment to roasts, or game, or truffle-flavored dishes, or mature cheeses.