

# ATTILIO GHISOLFI

## BAROLO BUSSIA 2013



### Description:

The color is a ruby red, almost garnet, with a flowery, rich and expansive nose. The taste is well-balanced, mature, deep and nicely tannic, with a long finish. This wine is excellent for drinking from an early age but may be cellared for many years..

### Winemaker's Notes:

The grapes for this wine come from south and southwest-facing vineyards that are between five and 13 years old, at about 985-1150 ft (300 to 350 meters) in altitude in marly, white tufa terroir 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 resulting wine is matured in larger French oak barriques for 30 months, with a further six months' ageing in bottle at controlled temperatures.

### Serving Hints:

Attilio Ghisolfi Barolo Bussia is a perfect accompaniment to roasts and game, truffle-flavored dishes and mature cheeses.

<b>PRODUCER:</b>	Attilio Ghisolfi
<b>COUNTRY:</b>	Italy
<b>REGION:</b>	Piedmont
<b>GRAPE VARIETY:</b>	100% Nebbiolo
<b>ALCOHOL %:</b>	14.76%
<b>RESIDUAL SUGAR:</b>	0.30 g/l
<b>ACIDITY:</b>	5.81 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	31.68	12.31	9.93	12.78	4x15	803280447002-6	1803280447092-4

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