ATTILIO GHISOLFI



2018 ATTILIO GHISOLFI BAROLO BUSSIA



MONFORTE D'ALBA
BAROLO
D.O.C.G.
BUSSIA

WINE DATA

<u>Producer</u>

Attilio Ghisolfi

Region Piedmont

> Country Italy

Wine Composition 100% Nebbiolo

Alcohol 14.5%

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 300 to 350 yards in altitude. The terroir is marly, white tufa in the Visette (Bussia) area, near the village of Monforte d'Alba. Masceration 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 30 months, with a further aging of six months in the bottle at a controlled temperature.

SERVING HINTS

A great accompaniment to red and white meats, first courses, simple dishes and various cheeses.