



EVERY BOTTLE



TELLS A STORY

## COSTA DI BUSSIA BARBERA D'ALBA DOC

### TECHNICAL INFORMATION



<b>Country</b>	Italy
<b>Region</b>	Piemonte
<b>Sub-Region</b>	Barbera
<b>Producer</b>	Costa di Bussia
<b>Vintage</b>	2017
<b>Composition</b>	100% BARBERA
<b>Alcohol</b>	14%

#### WINEMAKER NOTES

When Luigi Arnulfo purchased this estate in 1874, it included already the famous fields of “Campo di Buoi” and “Campo del Gatto”. Today they are precious cru, the heart of the Costa di Bussia consisting of 15 hectares of vineyards that offer particular and complex wines. The soil is mostly marly from the Tortonian age. The starting point to produce wines of great structure intended for a very long life. The label bore the name of the wine, and quite clearly where it came from: the farm of ‘Sir’ Luigi Arnulfo, pharmacist and producer of Barolo at Costa di Bussia, in Monforte.

#### TASTING NOTES

A classic ruby red Barbera with the right degree of spiciness and with wild strawberry notes, fresh with a persistent, enveloping aftertaste. Pair with salami, grilled meats, wild game, mature cheeses.

#### VINEYARD

Native red-berry vineyard. It gives birth to strong wines, rich in alcohol, that need a long ageing to achieve those characteristics that make them superior and popular worldwide. A difficult vineyard in terms of soil exposition, treatment and fertilization. Strong, calcareous and tough yet rich soils are perfect for this vineyard that sprouts early, in the middle of April, and matures quite later in the middle of October. It's sensitive against sudden changes of temperature. It prefers a constant weather, on sunny hills, South/South-West oriented, between 200 m and 450 m high, to be preserved from freeze.

#### VINIFICATION



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Fermentation with pumping over the cap at 28C in stainless steel vats at controlled temperature; malolactic fermentation in wood barrels. Aged 12 months in oak. Manual harvest with qualitative selection of grapes. Destemming of the grapes to separate the stalk from skins, soft crushing. Cold maceration in stainless steel for six hours to extract the color and the aromatic substances from the skins. Pressing of the fermented lees. Racking and fermentation in stainless steel, with automatic start of the malolactic fermentation. Pouring and refining storage in stainless steel for a few weeks. Ageing for 30 months, 3000 liters in Oak barrels to develop its bouquet. Bottling by inert atmosphere. Refining storage in the bottle at a controlled temperature (14 degrees C.) and humidity (75%) for at least 6 months.

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