

Barolo

Bussia Vigna dei Fantini

DOCG

It comes from vineyards located in the **highest part of Bussia** of Monforte d'Alba, one of the most famous hill into the Barolo wine area. Very slope hill, 22 years old plant , at **450 mt on the sea level**

In total **0,60** ha in property, planted into a sandy miocenic sea sediment, rich in fossil and shelve. Specially there's an huge presence of **Diano Sandstones** which is an sandy strata with porosity and numerous fissures that help circulation of **subterranean water**. Very well sunny (completely exposed to the south) and windy, easy to maintain safe cluster also in rainy vintage.

5.000 plant per hectare, cultivated with **single guyot**, not irrigated , with green manure fertilizer based on "alfa -alfa" ; a carpet of this grass aid to avoid water erosion inside these slope hills and aid to producing a particular symbiosis with vine having so more quantity of parfums inside smaller size of clusters.

After many years of own experiment , starting from some year, controlling of fungal and insect maladies is made with natural vegetal extract ; Against botrytis (only few year i can had that kind of problem) i use saprophyte ecological bacterial

Green harvest was made in June , cutting in the half all cluster ; in this way, from June , the vine give to eat only to the berry that arrive into the cellar. Small crop per plant , around **1,2 kg** aid for more balance between sugar/acidity/total polifenol/ripe tannin

Harvest was on October 19th, totally hand-made by my family, looking 13 analisys to can arrive into the cellar with safe/ripe and well balanced extract ; plastic cases washed with hot water every times that we go to the Vineyard to avoid any kind of bacterial pollution

Cluster was only **destemmed** to can had at lot of whole berry into the fermentation tank ; fermentation started with a inoculation of selected-**autochthonous fresh yeast** . Inside inox tank, fermentation with automatically pumping-over was one week long, after I waited for a very **long maceration** post fermentation, on the submerged skins, 80 days in total, and malolactic fermentation was made in quickly natural way

After racking, will go on as clean wine inside the same washed **barrel** for totally **12 month**. Second year of ageing is made inside **medium size barrel** (3.000 liter capacity) to add less oxygen into the wine . In december, after **24 total month** of ageing, this Barolo was put inside inox tank to keep the cold temperature from cellar , having so a **natural sedimentation**

After 2 month of sedimentation , wine was bottled **without fining process** .

A refining in the bottle for 12 month aid to arrive to more complex parfums and round flavor.

3.300 bottles produced

