



Barolo DOCG Bussia

It comes from vineyards located in the **higher part of Bussia** of Monforte d'Alba, one of the most renowned hills into the Barolo wine area. Very slope hill, **25 to 35** years old plant, at 420 mt on the sea level; In total 1,7 ha in property, planted into a sandy clay miocenic sea sediment, rich in flakes of grey marl. Very well sunny (facing to the south-west) 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 fertilizing 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 this year, controlling of fungal and insect maladies is made with natural vegetal extract; against botrytis (only few years 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 gives to eat only to the berry that arrive in the cellar. Small crop per plant, around 1,2 kg aid for more balance between sugar/acidity/total polyphenol/ripe tannin.

Harvest was between **October 23,24 and 26**, totally hand-made by my family, looking 13 analyses can arrive at the cellar with safe/ripe and well-balanced extract; plastic cases was washed with hot water every time that we go to the Vineyard to avoid any bacterial pollution. Clusters was **only destemmed** to have a lot of whole berries into the fermentation tank; during this process I used a dry ice protection to avoid using sulfites. Fermentation started with an inoculation of **selected-autochthon fresh yeast**. In this way i can had a big population that start in quickly way the fermentation, but this yeast population comes from Nebbiolo vineyards in the Langhe area.

Inside inox tank, **fermentation** with automatically pumping-over lasting one week, after there was a very **long maceration** post fermentation, on the submerged skins, 80 days in total, and malolactic fermentation was made in quickly natural way in the same moment.

Racked from skins and put by hand inside vacuum pressing machine at low pression (0,8 bar), wine again dirty was put inside regenerated barrique; in this way i had clean oak, with open porosity, without having toasted or aromatic flavor. This ageing goes on with weekly **batonnage** until May.

Second year of ageing was made inside medium size barrel (3.000-liter capacity) to add less oxygenation into the wine. In December, after **24 total months of ageing**, this Barolo was racked inside inox tank to keep the cold temperature from cellar, having so a natural sedimentation; in May, in collaboration with my ex-winemaker teacher, we tried different fining agent, trying homeopathic quantity (exp 0,5 gr every 100 liters.) just to start a fining reaction-process. After 2 months of sediment, wine was bottled without filtering (only a large inox net), with a low sulfite addition.

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

9.000 bottles produced.

