

CORSINI 2015 BAROLO DOCG BUSSIA

TYPE: DRY RED WINE
AREA: BAROLO Langhe
VARIETY: NEBBIOLO 100%
Wine obtained from our estate *Nebbiolo* grapes.

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba
SURFACE: 0.9 hectares
ALTITUDE: about 420/450 meter
EXPOSURE: South-West
SOIL: Elveziano - clayey calcareous
CANOPY SYSTEM: Guyot VSP
DENSITY: 4500 plants/hectare
AGE OF THE VINEYARD: 34 – 54 years
HAND PICKED

2015 production: 5597 bottles 0.75 L
331 bottles 0.375 L
182 Magnum 1.5 L
60 Magnum 3 L
5 Magnum 5 L

Alcohol: 14.21% by vol.
Total acidity: 5.48 grams per liter
Net dry extract: 28.4 grams per liter
Total sulphurs dioxide: 113 mg/L

ENOLOGY

Vinification starts after a manual harvest in crates with immediate stalk removal, followed by four pump overs a day for the first week and two pump overs a day during the second week. Maceration lasts 15-18 days. After racking, decanting and malolactic fermentation occurs, the wine is then put to stand in a mix of new, 1 and 2 year old *French barriques* and in *Slavonian Oak* barrels for 30 months. Bottled in July 2018. Bottle aged 6 months prior to release.

TASTING NOTE

Medium-deep ruby red, with garnet to orange overtones. There should be an exhilarating rush of freshness on the nose, followed immediately by warming broader elements which can include candied cherries, bitter cherries, plums, strawberries and raspberries. There are also darker tones of chocolate, hazelnuts and liquorice, with herbs, cinnamon and vanilla as well.

FOOD PAIRINGS

Barolo Bussia Corsini DOCG is a wine that is suitable for ageing (fifteen or more years). It is best served at a temperature of eighteen degrees and it's ideally paired with meat (game as wild boar) and with intensely flavoured dishes based on mature and spicy cheeses.

