

Pianpolvere Soprano[®] BUSSIA

Barolo D.O.C.G. Pianpolvere Soprano Bussia

Designation: Barolo Riserva D.O.C.G.

Vintage: Yes

Area of origin: Bussia Pianpolvere Soprano –
Monforte d'Alba

**In the company history, the first year of production
dates back to:** 1999

Type of agriculture: Green Experience Project

System type: Guyot 4000 plants per hectare

Type of grapes: 100% Nebbiolo for Barolo

Vinification: primary fermentation with polyphenolic
and anthocyanin extraction in contact with the skins
for about 21 days

Alcohol content: 14,5%

Aging: the wine is aged in wood and then in cement.
After bottling, further refining in bottle prior to
market release.

Expected storage lifetime: 35/40 years

Packaging: Heavy Borgognotta bottle in dark glass

Organoleptic notes:

- **colour:** intense ruby-red;
- **nose:** rich, broad and persistent bouquet;
- **taste:** rich, complete and strong, harmonious and
very elegant. Smooth, sapid and velvety. Very well-
balanced.

Bottle sizes: 0,75 L / 1,5 L / 3 L



Pianpolvere Soprano

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