

Pianpolvere Soprano®

BUSSIA

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

Designation: Barolo 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: 2016

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 14 days

Alcohol content: 14-14,5%

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

Expected storage lifetime: 25/30 years

Packaging: Albeisa

Organoleptic notes:

- **colour:** intense ruby-red;
 - **nose:** rich fruity and floral bouquet, notes of tobacco, red fruits and spices;
 - **taste:** elegant, round and smooth, harmonious and complex
- Bottle sizes:** 0,75 L



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