



CASCINA IN LANGA

AMALIA

Barolo Bussia 2013

This version of Barolo is produced from a selection of grapes from the prestigious Fantini di Bussia vineyard. The vineyard fantini lies at an elevation higher than the others belonging to the same cru and on soil characterizes by sandstones of Diano belonging to the Tortonian stage with high percentage of sand.

Vinification — The grapes are harvested by hand to be made into wine immediately. After crushing and destemming the grapes, the fermentation starts with daily pumping over until the end of the fermentation, after that the cap is kept submerged in the wine for about other 10 days. After racking the must, the wine undergoes malolactic fermentation. After that, the wine ages in French oak barrels (26 HL) for about 24 months. At the end of this process it is bottled and left to age in the bottle.

Denomination — Barolo D.O.C.G.

Town — Monforte d'Alba

Grape Variety — 100% Nebbiolo

Vineyard Position — 2 hectare in the “Bussia” subzone , Fantini vineyard

Tasting notes — intense ruby color with orangey hints on ageing. Complex aroma with notes of red orange pink pepper small berries and roots. Taste has silky texture and tannins to which it has a juicy acidity with a persistent finish , rich in fruity and aromatic herbs

Yield — 60 q/ha

Vineyard Characteristics — Fantini is in the area of Bussia with a south western exposure and sits at an average altitude of 450m above sea level. The Diano sandstone soil dates back to the Tortonian era and has a high percentage of sand.

Year of planting — 2007

Training System — Guyot

Planting Density — 5000 vines per hectare

Alcohol by Volume — 14,5%

