

CANTINA24 – TRY, TO LIVE IN OUR WAY!



Barolo Bussia DOCG 2018

Red wine from Italy



**Producer and bottler: Giacomo Fenocchio - Loc. Bussia 72 - 12065
Monforte d'Alba (CN) - Italia - +39 0173 78675**

**Quality Designation: Denominazione di Origine Controllata e Garantita
(DOCG)**

Grape: 100% Nebbiolo

**Sensory characteristics: The bouquet is fine and pleasing, with intense
scents of spiced rose and liquorice. The flavour is dry, warm, full
bodied and balanced with pronounced tannins and a persistent
aftertaste. A wine particularly adapted for aging.**

Color: Deep garnet red.

Alcohol content: 13,5 to 14 % Vol.

Total acidity: From 5,2 to 5,6 g/l

Stopper: Natural cork

**How to serve: The Barolo Bussia, with its structure and body
characteristics, pairs well with dishes of meat, game and aged
cheeses, typical dishes of the local cuisine, as well as with many rich
international dishes.**

**Recommended serving temperature: Between 17 und 18°C. The Barolo
should definitely be decanted prior to consumption.**

Allergens: Contains sulfites

**Imprint
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**Protection of minors: We deliver this article only to adults of unlimited legal capacity and reserve the right to demand appropriate proof of age.
The data required for the order, such as name, address, etc., must be provided in full and truthfully.**