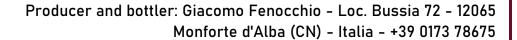
CANTINA24 - TRY, TO LIVE IN OUR WAY!



Barolo Bussia DOCG 2018 Red wine from Italy



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

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