

**CANTINA24 – TRY, TO LIVE IN OUR WAY!**



## **Barolo Bussia DOCG 2019**

### **Red wine from Italy**



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**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.**

**Colour: 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 sulphites**

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The data required for the order, such as name, address, etc., must be provided in full and truthfully.**