

Tre Pile

Barolo Bussia 2018

2018

Type:	Red Still Wine
Ingredients:	Nebbiolo
Region/Subregion:	Piemonte, Bussia
Vegan?	Yes
Sustainable?	Yes
ABV:	14%
Tech Specs	
A closer look...	
Total Production:	200 cases
Vineyard:	Bussia
Soil:	Clayley frank-marly
Age of Vines:	1990
Vineyard Size:	2 hectares
Climate:	The climate is continental, with an extended summer and autumn enabling the fickle Nebbiolo to achieve perfect ripeness.
Farming Methods:	They use farming methods respectful of the ecosystem, like guided grassing of the inter-rows, and they harvest by hand.
Fermentation Methods:	Grapes are destemmed and pressed, then the must macerates in steel tanks for about 15-20 days at 28-29 °C. After malolactic fermentation, the wine ages in oak barrels of different capacities for a minimum of 18 months. Before bottling it is left to rest again in steel tanks.
Winemaker:	Carlo Ghisolfi
Elevage:	2 years in big Slavonian oak barrells, 1 year in steel tanks and 1 year in the bottle
Fining/Filtration:	
Residual Sugars:	0.19 g/l
Acidity:	4.95 g/l
SO2:	70 mg/l

All about this bottle

Barolo Grand Cru is one of the most important of the Langhe area. A traditional Barolo aged 4 years, 2 in big Slavonian oak barrels and 2 in steel tanks helping to maintain delicacy and elegance. This Cru is famous for being one with the biggest longevity in the bottle. Red brick color and mature tannins providing roundness and persistency. Tre Pile vineyards are located next to Poderi Aldo Conterno vineyards.

