

PECCHENINO

BAROLO BUSSIA

Designation: Barolo D.O.C.G.

Variety: 100% nebbiolo

First vintage produced: 2012

Harvest time: end of October

Vinification: from grapes coming from the single vineyard in the Bussia MGA and in particular from the Corsini locality. The vines are guyot trained and have a density of 5000 plants per hectare. The soil is calcareous-clayey with brownish marls and is exposed to the south-west. The grapes are only destemmed and then left to ferment in steel tanks. The wine remains in the tanks in contact with the skins in post-fermentation maceration using the ancient submerged cap method. After racking, the wine remains in steel tanks for malolactic fermentation and is then transferred to barrels.

Ageing: oak casks and cement tanks.

Description: intense garnet red colour. The nose, initially austere, recalls complex floral and red fruit notes, liquorice, spice and tobacco. The palate is fine with sensations of ripe red fruits. The taut and compact tannin makes the wine very classic. Vibrant and vertical acidity. Extremely elegant and refined.

Food Pairings: fresh pasta with meat sauce or truffle. Roasted or braised red meats. Game. Long-aged cheeses.

