

Livia Fontana Barolo Riserva Bussia

Azienda Agricola Livia Fontana

Italy - Piemonte - Barolo DOCG

The wine is produced in Monforte d'Alba, from a vineyard that is located in the historical part of Bussia called "Le Munie", at 300 m a.s.l. with a southwest exposure.

A garnet red color, intense and balanced, harmonious bouquet. Pleasantly dry, full and velvety on the palate. A classic Barolo with a very elegant and persistent finish.

Specifications

Appellation	Barolo DOCG
Wine Type	Red
Varietals	100% Nebbiolo
Age of Vines	between 30 and 40 years old
Agricultural Practices	Sustainable
Certifications	
Soil type	clay & limestone
Vinification	Production zone: Monforte d'Alba, in Bussia at 300 m a.s.l. with southwest exposure. Surface: about 0,5 hectare Harvest: hand-picked with precise grape selection into small bas-kets towards the middle of October. Vinification: light crushing with further check and selection of the grapes, fermentation in steel tanks at controlled temperature with frequent pump over and délestages. Ageing: at least 60 months. First in traditional oak barrels and then in the bottles in the wine cellar with controlled temperature.
Production	250 (9-liter cases)
Pairings	Perfect with red meat, wild game and seasoned cheeses.



Codes, Weights and Measures

UPC	7 84585 02632 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02632 3
Case Weight	37

Cases/Pallet	50
Layers/Pallet	10
ABV	14.50%
SRP	\$ 106.99 USD 750mL Bottle

Reviews and News

2013 Livia Fontana Barolo Riserva Bussia - 93 PTS - WE

2013 Livia Fontana Barolo Riserva Bussia - 93 PTS - JS