

# *Bussia*

## BAROLO BUSSIA "MONDOCA"



*The Dardi-Mondoca vineyard in Bussia of Monforte d'Alba is one of the most important historical cru in Barolo area and it boasts a very mild weather which is not common in Langhe. As evidence of this, we have a garden of olive trees, rosemary and lavender up the hill, typical Mediterranean plants, which are luxuriant thanks to the peculiar exposure.*

## WINE CLASSIFICATION

Barolo DOCG, 100% Nebbiolo.

## ORIGINS

Cascina Adelaide had the great luck to buy in January 2017 one of the best parcel of the Bussia cru in Monforte, the Dardi-Mondoca.

Exposure: South.

Soil: Arenarie di Diano and Marne di Sant'Agata.

## AGING AND FINING

For 24 months in 50 HI French oak barrels and then the wine is fined in bottle for at least 6 months.

## TASTING NOTES

This wine is characterized by a tight and silky texture, with delicate wild cherry and blueberry accents. There are pretty hints of savory spice and campfire ash that last many long moments.