

# Bussia

BAROLO BUSSIA "MONDOCA"

## Complexity

*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 Bussia 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.

Altitude: 330 mslm

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

Average age of vines: 23 years

### AGING AND FINING

For 24 months in 16 HL French oak barrels and then the wine is fined in bottle for at least 12 months. Our goal is to offer our Barolo enthusiasts a unique experience: the opportunity to taste the difference of various soils from the Barolo region. That's why we treat our Barolo crus in **exactly the same way**, from vineyard to bottle, with the **same vinification and aging process**. We let the soil speak for itself.

### 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.

