



Azienda Agricola Cascina Pugnane dei F.lli Ghisolfi

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Barolo D.O.C.G. Bussia 2018

Production area: CASTIGLIONE FALLETTO

Position of the vineyards: South-south east facing with marl and clay limestone soils

Cultivation: Guyot classic

DEGUSTATION

Colour: Ruby red/transparent and brilliant garnet

Scents: Intense, harmonious, fresh scent with the fragrance of violet, rose and undergrowth. Light hints of oak, derived from cask aging and a slight perception of licorice, typical of the wines produced according to tradition; nevertheless, the fruitiness of Nebbiolo is still evident.

Flavor: Dry, robust, and at the same time soft and silky with good tannic balance. Pleasant harmonicity in the mouth confirms the freshness, and elegant flowing on the tongue leaves a prolonged feeling of fullness.

Pairing: Goes well with game dishes and red meats.

Serving temperature: Room temperature, with the foresight to open the bottle a few hours before serving in order to oxygenate the wine so that it can offer all its fragrance; even better if poured into a decanter.

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