



CASCINA IN LANGA

**AMALIA**

## Barolo Bussia

*This version of Barolo is produced from a selection of grapes from the prestigious Fantini di Bussia vineyard. The vineyard fantini lies at an elevation higher than the others belonging to the same cru and on soil characterizes by sandstones of Diano belonging to the Tortonian stage with high percentage of sand.*



# Barolo Bussia

**Denomination** — Barolo D.O.C.G.

**Town** — Monforte d'Alba

**Grape Variety** — 100% Nebbiolo

**Vineyard Position** — 2 hectare in the "Bussia" subzone, Fantini vineyard

**Vineyard Characteristics** — Fantini is in the area of Bussia with a south western exposure and sits at an average altitude of 450m above sea level. The Diano sandstone soil dates back to the Tortonian era and has a high percentage of sand.

**Year of planting** — 2007

**Training System** — Guyot

**Planting Density** — 5,000 rootstocks/ha

**Yield** — 60 q/ha

**Vinification** — The grapes are harvested by hand to be made into wine immediately. After crushing and destemming the grapes, the fermentation starts with daily pumping over until the end of the fermentation. After that the cap is kept submerged in the wine for about other 10 days. After racking the must, the wine undergoes malolactic fermentation. After that, the wine ages in French oak barrels (26 HL) for about 24 months. At the end of this process it is bottled and left to age in the bottle.

# AMALIA

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