

**Amalia Cascina in Langa
Barolo “Bussia”
Vigna Fantini
2018**



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Denomination: Barolo Docg

Additional Geographic Mention: Bussia Vigna Fantini

Municipality: Monforte d’Alba

Grape variety: Nebbiolo 100%

Alcohol by Volume: 15%

Sugar residue: 0,38 g/l

Total Acidity: 5,29 g/l in tartaric acid

PH: 3,58

Total Dry Extract: 28 g/l

Number of bottles: about 3000

Vineyard Characteristics: West, South-West facing. Altitude about 450 metres above sea level. Soil: Arenarie di Diano.

Fly over the vineyard:

<https://landing.barolomga360.it/amalia-fantini/?lang=en>

Year of planting: 2007

Training System: Guyot

Planting Density: 5.000

Yield: 60 q/ha

Harvest day: 9 10 2018

Vinification: The grapes are harvested by hand to be made into wine right away. After destemming and crushing the grapes, the alcoholic fermentation starts. The maceration lasts for about 20 days, with daily pumping overs. Before going in wooden barrels, the wine undergoes malolactic fermentation. The wine then ages for 32 months in French oak Barrel of 2600 litres.

Bottling and refinement in the bottle follows before marketing.