

Barolo DOCG Bussia Vigneto Bofani 2015

BACKGROUND

Beni di Batasiolo is one of the most predominant family-owned wine producer in Italy's Piedmont region. Since 1978, the winery has grown to encompass over 320 acres of estate vineyards. The Dogliani family works with the land and allows nature to ensure their wines' quality comes first. Batasiolo's vines prosper across nine beni or estates in Piedmont. The estates' soil, climate, and position among the hills produce a range of noble, elegant wines. Barolos from the Bussia Bofani vineyard are full bodied and tannic with a pleasing acidity thanks to soils of clay and calcareous marl with traces of sand.

WINEMAKING & AGING

Nebbiolo grapes are destemmed and fermented on their skins in stainless steel for 8-12 days with periodic pumping-over. The juice is then aged for at least 24 months in Slavonian oak casks followed by an additional 12 months or more in stainless steel.

TASTING NOTES

Deep garnet red with orange tinges Intense aromas of nuts, jam, berries, flowers, and spices full bodied and tannic but balanced thanks to a pleasant acidity.



750ML



BATASIOLO

ORIGIN

Barolo DOCG, Piedmont, Italy

GRAPE VARIETIES

100% Nebbiolo

SIZES

750ml

TECHNICAL DETAILS

ABV: 15%, TA: 5.2, RS: 1.5, pH: 3.5,
Closure: Cork

WINEMAKER

Oreste Dogliani

