



LIVIA FONTANA

Barolo

D.O.C.G.

Bussia

RISERVA



Grape variety: 100% nebbiolo.

Production zone: Monforte d'Alba, southwest exposed, 300 m a.s.l.

Soil: marls of Sant'Agata Fossils with presence of sand.

Surface: about 0,5 hectare.

Harvest: hand-picked with grape selection into baskets towards mid-October.

Vinification: selection of the grapes on a vibrating table, light crushing, fermentation in steel tanks at a controlled temperature with frequent pump over and délestages. Maceration for about 20 days.

Ageing: between 30 and 53 months in traditional oak barrels and then in the bottles in underground cellar with controlled temperature until it is put up for sale.

Tasting: intense red color with shades ranging from ruby to garnet. Complex scent with hints reminiscent of cinchona and cocoa beans, juniper and coffee roasting. The wine envelops and fills the palate thanks to a full and decisive tannin. A soft and elegant finish increases the pleasure of drinking with a persistence that never ends.

Storage: horizontally in places with constant temperature if possible. Ready to drink and can be cellared for 15-20 years.

Serving: 16 -18 °C.

Food pairing: the wine presents full body and structure with a very present tannin which ideally pairs with tasty dishes that have a clear and evident succulence such as: roast wild boar loin; beef diaphragm with ponzu and sesame sauce with black cabbage; rib of beef in red wine; braised in Barolo.

*A masterful, inexorable
and magnificent wine
(quoted by Luigi Veronelli)*

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