



CESARE BUSSOLO
L A M O R R A

BAROLO DEL COMUNE DI LA MORRA

Vintage: 2019

Variety: 100% nebbiolo

Density: 3000 vines / hectare

Yield per plant: 1 kg

Exposure: south

Harvest: 22 september

Production: 3640 bottles

Alcoholic fermentation: 25 days

Malolactic fermentation: 35 days

Aging: 24 months in oak barrels (20% new-80% used)

Alcohol: 14% vol

Total acidity: 6,02

Serving temperature: 14/15° C

This is a project I started in collaboration with Roberto Voerzio to rent a big vineyard (5 hectares in total) in a place in south-east of La Morra named Boiolo to produce the best basic Barolo to La Morra. This is a new MGA between Brunate and Rocche dell'Annunziata that I consider as a “premier cru”. Soil very rich with clay, grey marnes and a lot of sand, altitude 340/350 meters on the sea, plantation 35/40 years old.



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The cultivation is organic without the use of chemical fertilizers, pesticides, herbicides and anti-mold.

Green harvest very hard considering to produce a basic Barolo :

- the first in July where I cut 65% of the bunches
- the second at the end of August where I reduce the weight to 1 kg per plant by cutting the lower part of each bunch.

After 24 months of aging in oak barrels (20% new and 80% used) wine bottling expected in late August.

This wine has a great drinkability and it can age at least 15 years, it has a very affordable ratio quality/price, I would like it to become my flag !

Tasting note: open the bottle 3/4 hours before serving the wine at a temperature of 14/15° degrees in large glass.

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