



CESARE BUSSOLO
L A M O R R A

BARBERA ROSCALETO

Vintage: 2020

Variety: 100% barbera

Density: 2800 vines / hectare

Yield per plant: 0,5 kg

Exposure: south/east

Harvest: 16 September

Production: 740 bottles

Alcoholic fermentation: 26 days Steel

Malolactic fermentation: 65 days Steel

Ageing: 24 months in oak barrels (28% new-72% used)

Alcohol: 15,5% vol

Total acidity: 7,70

Serving temperature: 14/15° C

Roscaleto vineyard is located in south-east part in La Morra, 320 meters on the sea, white clay and plants 40/45 years old. This is a fantastic plot who married at the best my viticultur, short Guyot pruning and only half kilo x plant, 2 step of green harvest to select better bunches. Second round cutting in half/end August is really “crazy” to arrive at 4/5 little cluster of 100 grams each.



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Aging 24 months in oak barrels (30% new and 70% used)
wine bottling expected in late August, steel without
undergoing any filtration.

Barbera Roscaletto is a wine very rich, deep full body with an
amazing red-violet colour. At the nose cherries, orange skin,
balsamic herbs, pepper with a good balance with oak !!

I suggest to wait 1/2 years to start open with the opportunity
to store the bottle 25 years without problem.

When I decided to produce this wine I thought that Barbera is
also capable of making wines of the highest level such as
Barolo and I consider it as a “Grand Cru” wine !!

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

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