



CESARE BUSSOLO
L A M O R R A

BARBERA VIGNA SANTA LUCIA

Vintage: 2021

Variety: 100% barbera

Density: 8000 vines / hectare

Yield per plant: 1 kg

Exposure: west

Harvest: 12 September

Production: 4644 bottles

Alcoholic fermentation: 20 days Steel

Malolactic fermentation: 56 days Steel

Aging: 12 months in oak barrels (12% new-88% used)

Alcohol: 14,5% vol

Total acidity: 6,54

Serving temperature: 14/15° C

In 2009 I bought an old vineyard of about 90 years in an area very well suited for the cultivation of Barbera in the town of La Morra called Santa Lucia.

In 2010, the vineyard was uprooted and replanted with a very high density approximately 8000 plants per hectare; this allowed me to reduce to 1 kg of grape yield per plant.



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The vineyard was grown following organic viticulture, without the use of chemical fertilizers, pesticides, herbicides and anti-mold to give the opportunity to the terroir to give their best.

In the cellar, I decided to continue to marry the natural line. Alcoholic fermentation with indigenous yeasts for 15-30 days, spontaneous malolactic fermentation in steel, the wine is natural and does not undergo any alteration.

After 12 months of aging in oak barrels (12% new and 88% used) wine bottling expected in late August, steel without undergoing any filtration.

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

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