



CESARE BUSSOLO  
L A M O R R A

## BAROLO FOSSATI

Vintage: 2020

Variety: 100% nebbiolo

Density: 3000 vines / hectare

Yield per plant: 1 kg

Exposure: south

Harvest: 15 september

Production: 2580 bottles + 70 jeroboams

Alcoholic fermentation: 25 days

Malolactic fermentation: 60 days

Aging: 24 months in oak barrels (18% new-82% used)

Alcohol: 14,5% vol

Total acidity: 6,13

Serving temperature: 14/15° C

I rent the Fossati vineyard by Roberto Voerzio with a 20 year contract, the first vintage of growing was 2014. We consider this plot like a “burgundy grand cru”. Fossati is located in the south of La Morra at an altitude of 330 meters above sea level, the soil is rich in white clay and stones.

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



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Two levels of green harvest :

- 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.

Two fermentations in the cellar take place spontaneously, without using any chemical substance to support the difference between vineyards, vintages and wines !!

After 24 months of aging in oak barrels (25% new and 75% used) wine bottling expected in late August, steel without undergoing any filtration. Bottles are in the market after 4 years to the vintage, the correct storage allows a bottle aging of 25/30 years.

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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