



CESARE BUSSOLO
L A M O R R A

BAROLO LA SERRA

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: 20 days

Malolactic fermentation: 65 days

Aging: 24 months in oak barrels (22% new-78% used)

Alcohol: 14,5% vol

Total acidity: 6,34

Serving temperature: 14/15° C

La Serra is another prestigious vineyard which I consider to be a “Burgundy grand cru”. It is located on the southern side of La Morra and is bordered with Fossati and Brunate.

The soil is rich in minerals (fossils), stones and black sand, the altitude is 350 meters on sea level. The resulting wine is serious, delicate, mineral and austere with a good approach to aging.



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

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 (22% new and 78% 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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