



CESARE BUSSOLO
L A M O R R A

DOLCETTO SAN BARTOLOMEO

Vintage: 2022

Variety: 100% dolcetto

Density: 7800 vines / hectare

Yield per plant: 0,8 kg

Exposure: west

Harvest: 10 September

Production: 4360 bottles

Alcoholic fermentation: 15 days steel

Malolactic fermentation: 45 days steel

Aging: steel tank

Alcohol: 12,5% vol

Total acidity: 5,37

Serving temperature: 14/15° C

In 2013 I inherited from my family a vineyard of about 60 years old cultivated with dolcetto, place is named San Bartolomeo in west of La Morra, an exceptional place to grow dolcetto.

I immediately found myself facing a great challenge because Dolcetto wine isn't crossing a good moment in the world market, but I love big challenges !!!



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I decided to completely remove the old vineyard and replant in 2014 with high density dolcetto to produce a wine that finally lives up to its historic name. A great economic investment, but I believe that this wine accompany me for long time and it will be a fantastic business card.

San Bartolomeo is located in west of La Morra at 400/410 meters above sea level, the soil is white with part of sand and limestone.

In the vineyard and in the cellar as for the other wines in my portfolio, I work in a clear, clean, organic way without the use of chemistry or extreme technology, less than 1 kg/plant !

After spontaneous fermentations, the wine rests in steel tank for about 1 year until bottling at the end of August observing the waning moon, without any filtration.

Wine is very fruity, persistent and tasty, with an intense bright color !

Tasting note: open the bottle 1 or 2 hours before serving the wine at a temperature of 15 degrees.

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