

# ENZO BOGLIETTI

## BAROLO D.O.C.G.

### FOSSATI 2008

DENOMINAZIONE	BAROLO DOCG Fossati
GRAPE VARIETY	100% Nebbiolo
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra
EXPOSURE	From east to southeast
ALTITUDE	Ranging between 370 and 420 m
SOIL	Silty clay soil, subalkaline, with very little organic matter. 30% of vines 60 years old, 70% of vines 15 years old.
CLONES OF NEBBIOLO	CVT CN 142; CVT 230, 36, 111
WINEMAKING	20 days fermentation at controlled temperature, plunged and pumped over daily. A further 60 days post fermentation maceration on skins.
MATURATION	First year in barriques (40% new, 60% used), then 18 months in a large oak vat. 6 months in bottle prior release.
TASTING NOTES	<p>Red ruby colour with an orange hue. Intense and inviting nose of dark fruit, sweety spice and earthy notes.</p> <p>A charming abundance of fruit fills the palate with dusty finely structured tannins that lead to a very long finish. A cru Fossati on great strength with a remarkable frame and depth.</p> <p>The clay, silty soil with little organic matter gives the backbone while the old vines are responsible for the ethereal aromas.</p>
YIELD/HA	40 q
BOTTLES MADE	8.833 + 25 Magnum
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 15-20 years

**ENZO BOGLIETTI** Società Agricola Semplice

Via Fontane 18/A La Morra (CN)

Tel. +39 0173 50330 • Fax +39 0173 500606

info@enzoboglietti.com • www.enzoboglietti.com

