

# ENZO BOGLIETTI

## BAROLO D.O.C.G.

### FOSSATI 2011

DENOMINAZIONE	BAROLO DOCG Fossati
GRAPE VARIETY	100% Nebbiolo
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra
EXPOSURE	E/S-E
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 y.o.
CLONES OF NEBBIOLO	CVT CN 142; CVT 230, 36, 111
WINEMAKING	20 days fermentation at controlled temperature, plunged and pumped over daily
MATURATION	First year in barriques (40%new, 60% used), second year in a large oak vat then transferred to a concrete tank before bottling.
TASTING NOTES	Intense and youthful bouquet of dark fruit, with underlying floral notes, pungent spice and iodine. Juicy, with racy tannins that make it weighty on the palate and confer a fine and long aftertaste. The clay, silty soil with little organic matter gives the backbone while the old vines are responsible for the ethereal aromas.
YIELD/HA	40 q
BOTTLES MADE	6.400 + 200 Magnum
SERVING TEMPERATURE	17°-18°
ALCOHOL	15%
AGEING POTENTIAL	Up to 15-20 years

