


ENZO BOGLIETTI
BAROLO D.O.C.G.
FOSSATI 2013

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
MATURATION	The first year in barriques, 40%new, 60% used, the second year in a large oak vat then transferred to a concrete tank before bottling.
TASTING NOTES	Bright ruby colour with a light orange hue. The bouquet, tense and elegant has aromatics of dark fruit, aromatic herbs, dried flowers and liquorice. At the palate is fresh and spicy with great complexity and unveils a tannic vigour that promises a great aging potential.
YIELD/HA	40 q
BOTTLES MADE	5.470 + 150 Magnum + 24 Double Magnum
SERVING TEMPERATURE	17°-18°
ABV	14%
AGEING POTENTIAL	Up to 15-20 years