

# ENZO BOGLIETTI

## BAROLO D.O.C.G.

### FOSSATI 2014

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	4 Weeks fermentation with daily pump overs and plungings.
MATURATION	24 Months in a wooden vat and used barrels.
TASTING NOTES	Bright ruby colour with a light orange hue. Fresh and energetic bouquet of dark and red fruit, flowers and sweet spice. The palate is delicious with intense aromatics of red fruit, pleasant tannins and a bright acidity that delivers a mouthwatering and intriguing finish. The barolo fossati from 2014 vintage, often wrongly described as poor, is actually well balanced, with an overall sensation of fruit purity, savoury notes and length. Intense and racy barolo is accessible now and has a promising future ahead.
YIELD/HA	40 q
BOTTLES MADE	3.733 + 100 Magnum
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 15-20 years