

ENZO BOGLIETTI BAROLO D.O.C.G. FOSSATI 2014

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| 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 |



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