

ENZO BOGLIETTI

BAROLO D.O.C.G.

FOSSATI 2015

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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 | 20 Days fermentation at controlled temperature, plunged and pumped over daily. A further 60 days post fermentation maceration on skins. |
| MATURATION | 30 months in used french oak barrels and foudre. |
| TASTING NOTES | Bright ruby colour with a light orange hue. Intriguing aromatics of dark fruit and sweet spice with nuances of liquorice and dry rose. The palate shows extremely pleasant focus and weight, succulent mouthfeel, elegant structure and fine tannins. It feels austere yet approachable with a mouthwatering finish. We recommend decanting. |
| YIELD/HA | 40 q |
| BOTTLES MADE | 5.116 + 100 Magnum + 25 Double Magnum |
| SERVING TEMPERATURE | 17°-18° |
| ABV | 14,5% |
| AGEING POTENTIAL | Up to 15-20 years |