

ENZO BOGLIETTI BAROLO D.O.C.G. FOSSATI 2015

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



Az. Agricola **ENZO BOGLIETTI**

di Gianni e Enzo Boglietti s.s. - Via Fontane 18/A La Morra (CN)

Tel. +39 0173 50330 • Fax +39 0173 500606 • info@enzoboglietti.com • www.enzoboglietti.com

