

ENZO BOGLIETTI

BAROLO D.O.C.G.

FOSSATI 2016

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	<p>Bright ruby colour with a light orange hue. An intense aromatic mix of dried flowers and red fruit with hints of dried apricots and earthy notes.</p> <p>A vintage Fossati that successfully combines at the palate the aromatic characters together with an energetic and vibrant mouthfeel.</p> <p>The aftertaste shows great length and a tannic vigour that promise a long life.</p> <p>The clay, silty soil with little organic matter gives the backbone while the old vines are responsible for the ethereal aromas.</p>
YIELD/HA	40 q
BOTTLES MADE	3.600 + 100 Magnum + 25 Doppri Magnum
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 15-20 years

ENZO BOGLIETTI Società Agricola Semplice

Via Fontane 18/A La Morra (CN)

Tel. +39 0173 50330 • Fax +39 0173 500606

info@enzoboglietti.com • www.enzoboglietti.com

