

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	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. A vintage Fossati that successfully combines at the palate the aromatic characters together with an energetic and vibrant mouthfeel. The aftertaste shows great length and a tannic vigour that promise a long life. The clay, silty soil with little organic matter gives the backbone while the old vines are responsible for the ethereal aromas.
YIELD/HA	40 q
BOTTLES MADE	3.600 + 100 Magnum + 25 Doppi Magnum
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 15-20 years



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