

# ENZO BOGLIETTI BAROLO D.O.C.G. FOSSATI 2017

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. Intense, generous yet tense bouquet of red and dark fruity, sweet spice and aromatic herbs. The palate pleasantly harmonious has aromatic complexity and fine tannins. A cru Fossati easy to appreciate that shows an excellent balance amongst fruit and savoury/spicy aromas.</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	3.800 + 100 Magnum + 24 Doppi Magnum
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 15-20 years

