

DOSIO

Barolo D.o.c.g. Fossati Riserva

Fossati is an Additional Geographic Mention (MGA), equivalent of the French term "Cru". [*MGA are officially delimited production areas within the Barolo DOCG Appellation and underline the strong link of the wine with the territory]. The blue marls and high elevation of the Fossati cru vineyard help concentrate the flavours of some of Dosio's oldest Nebbiolo. This vineyard is the true witness of the modern history of Barolo: the vines were planted between 50 and 40 years ago. Only the best selected grapes are used for the Riserva, and it is not happening every year.*



Variety: nebbiolo

Production area: Barolo

Altitude: from 330 to 380m asl

Soil composition: blue marl

Cultivation method: Guyot

Exposure: South-East

Average age of vines:

from 40 to 50 years

Harvest: by hand,
first decade of October



Colour: garnet red with
orange reflections;

Nose: hints of violet, rose and hay
that evolve into pleasant note of
spices and tabacco;

Taste: full-bodied wine, with good
balance between tannins and
acidity that ensures it longevity.



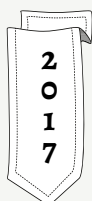
Vinification: destemming-
crushing, maceration in
temperature controlled tanks at a
temperature of 25-26 °C for 50-60
days with daily pumping over of
the must, followed by spontaneous
malolactic fermentation;
Ageing: in oak barrels for at least
18 months.



Serving temperature:
we recommend to serve it at a
temperature of 16-18°C,
uncorking the bottle in advance.



Wine with exceptional ageing
potential.



Antonio Galloni
vinous
explore all things wine
(91-94)/100



Antonio Galloni
vinous
explore all things wine
(92-94)/100



92/100