

DOSIO

Barolo D.o.c.g. Fossati

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]. In particular, this geographical indication is intimately linked to the history of our winery: Barolo Fossati is the first to carry the Fossati name in 1986, well before the MGA was formally identified.*



Variety: nebbiolo

Production area: Barolo

Altitude: from 330 to 380m asl

Soil composition:

blue-gray marl

Cultivation method: Guyot

Exposure: South-East

Average age of vines: 40 years

Harvest: by hand,
first decade of October



Colour: garnet red;

Nose: violet and cherry perfumes
that evolve into light notes of
chocolate, hay and leather;

Taste: pleasantly dry and complete
thanks to the excellent balance
between the acidity and the noble
tannins of the Nebbiolo.



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. In the best vintages the
maceration keep on with submerged
cap. This is followed by spontaneous
malolactic fermentation;
Ageing: in large casks of different
capacities for at least 18 months.



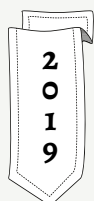
Serving temperature: 16-18°C

Food pairings:

red meats, game, stews and savory aged
cheeses.



Wine with exceptional ageing potential.



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