

# 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



**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.



**Colour:** garnet red with orange reflections;

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

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



**Serving temperature:**

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

*Wine with exceptional ageing potential.*



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(91-94)/100



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92/100

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