

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



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.



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.



Serving temperature: 16-18°C

Food pairings: red meats, game, stews and savory aged cheeses.

Wine with exceptional ageing potential.



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