## 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.

