

BAROLO *Fossati*

BAROLO "FOSSATI"

Fossati, ready to seduce you. Wine with all powerful of Barolo wines and all scents and elegance typically of La Morra area. The last of our single-vineyard Barolo. The icing on the cake.

WINE CLASSIFICATION: Barolo DOCG.

GRAPE VARIETY: 100% Nebbiolo (5 different clones)

PLACE OF ORIGIN

This privately-owned vineyard at "Fossati" in La Morra. Exposure: South South-East. Altitude: about 400 m. Soil: tortonian, limestone and blue clay.

THE VINEYARD

The vines are Guyot grown with the countertrellis system of planting, and medium-short pruning. The vineyard has an average density of 5000 vine-stocks per hectare, and the production is reduced by the cluster thinning method.

VINIFICATION

The grapes are collected when they are ripened and laid into small 20 kg perforated boxes. A strict cluster selection is made. The grapes are taken to the wine cellar and crushed within a few hours from the harvest. The fermentation takes place at the controlled temperature of about 32° C with repeated and delicate pumping over. The marc maceration is long, 350 hours on average. The new wine is then put in wooden barrels, where the subsequent spontaneous malolactic fermentation takes place.

FINING

For 24 months in oak barrels; then, the wine is fined for 6 months in bottle.

TASTING NOTES

Dark, red ruby colour unmistakable character of La Morra's Barolo.

In the glass, great richness in black ripened fruit as plums and mulberry, then balsamic and spice eruption drawing together with the tannic layers to create a wonderful wine. It will delight us for decades.

FOOD MATCHES

"Barolo is the king of wines", but also a "king's wine" suitable for the cuisine of strong but elegant tastes, red meat dishes, game, truffle-based recipes, marbled or mature cheese.

ABOUT SERVING THIS WINE

The bottle, to be kept horizontally while stored, must be served at a temperature of 18° / 20° C. Cannubi is a great and elegant wine. Ageing: 15 - 20 years from the harvest onwards.

ANALYTICAL INFORMATION

Alcohol content: 14%/vol.
Residual sugars: 2 g/l
Total acidity: 6 g/l
Dry residue: 31 g/l

