

FOSSATI 2015

Product Name: BAROLO FOSSATI DOCG 2015

Grape Variety: 100% NEBBIOLO

Growing Location: Barolo - Fossati Vineyard

Vineyard position: south-east

Soil: calcareous and clayey marl, slightly sandy

Wine training system: Archetto variation of Guyot system

Planting density: 4.000 plants/ha

Grape harvest: October 18th 2013

Serving temperature: 18/20 °C

Technical Profile

2015 began with a winter characterised by heavy snowfall, which gave the soil an excellent supply of water. This factor, combined with a spring with temperatures that were mild from February onwards, brought the vegetative cycle forward, and this trend was maintained throughout the year. The season continued with a succession of rainfall between the end of May and the first ten days of June. From the second half of June and throughout the month of July, there was no rainfall at all and top temperatures stabilised at above-average levels. The heat did not, however, cause any stress to the vineyards thanks to the abundant water reserves accumulated in the early months of the year. The climatic conditions recorded at the beginning of summer laid the foundations for the early ripening of the grapes, about ten days ahead of the previous year, but in line with a vintage that we can describe as "normal". From a quantitative point of view, production was, on average, within the norm, and this allowed targeted and meticulous thinning.

We can classify the vintage as one of the best in recent years: the Nebbiolo grapes ripened perfectly, albeit slightly earlier than usual for recent years. Excellent quality tannins will definitely guarantee structured, elegant wines with a long cellar life. A harmonious wine.

We can say, without a doubt, that this is a great year, to be remembered, like few others in history.

Spontaneous fermentation in concrete tanks, temperatures between 22°C and 28°C for about twenty days, followed by a long period of submerged cap maceration (lasting more than 40 days), during which malo-lactic fermentation took place.

As temperatures rise in spring, the wine is racked into large Slavonian oak barrels where it will age for four years. This is followed by six months' ageing in concrete before being bottled.



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Fossati vineyard was born about 10 million years ago from the sedimentation of the sea that occupied the Plain of the Po river after the push of the African continent against Italian peninsula. Since this vineyard has a relatively young terroir, it is composed by a good percentage of sand and its wines have great floral and red fruits fragrances.