



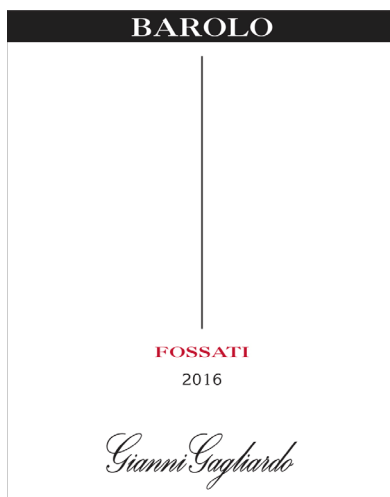
Barolo Docg

Fossati

2016

Vintage description

2016 was one of the latest vintages in recent years. A winter with mild temperatures and little rainfall preceded a fresh and rainy spring which caused a certain delay in the phenological cycle of the vine. In August, September and October the weather was excellent and allowed the grape to ripen perfectly, benefiting from both the spring water reserves and a marked temperature range which is very important for a good maturation of the tannins. The Nebbiolo vine "loves" this type of vintage.



Grapes: Nebbiolo - **Harvest:** 12 October 2016 - **Village:** Barolo - **MeGa (Cru):** Fossati - **Maceration:** 12 days - **FML:** 100% - **Aging:** 4 small barrels of 228 lt and 7years old – **Aging duration:** 30 months - **Bottling:** 18 June 2019

Data

Alcohol: 14,5 % - Total acidity: 6,22 g/L – Dry extract: 29,5 g/L

Winemaking notes

This vintage produced 1088 bottles, 50 magnums and 3 double magnums. The position of this small cru produces a wine with particular freshness and balsamic notes. The vintage gave the grapes excellent maturity, with the typical balanced character of the municipality of Barolo.

Tasting notes
