

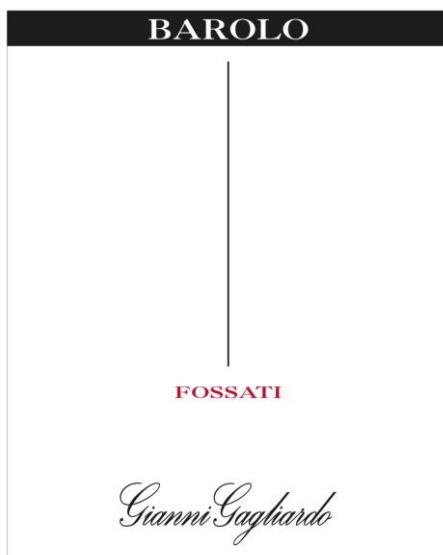


## Barolo Docg

**Fossati**  
**2017**

### Vintage description

The 2017 vintage was warm and dry. The slight vegetative advance coincided with a particularly intense spring frost that effected many parts of Europe. This was the first cause of quantity decrease. The scarcity of rainfall was the second cause. At a physiological level the plants have exploited the little rain at the beginning of September to the fullest, and therefore on average the grapes are smaller and more concentrated with a perfect even ripening.



**Grapes:** Nebbiolo - **Harvest:** 5<sup>th</sup> October 2017 - **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:** 13<sup>th</sup> July 2020

### Data

Alcohol: 14,50 % - Total acidity: 6,38 g/L – Dry extract: 30,5 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 is expressed with great freshness, with the typical balanced character of the municipality of Barolo.

### Tasting notes

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