

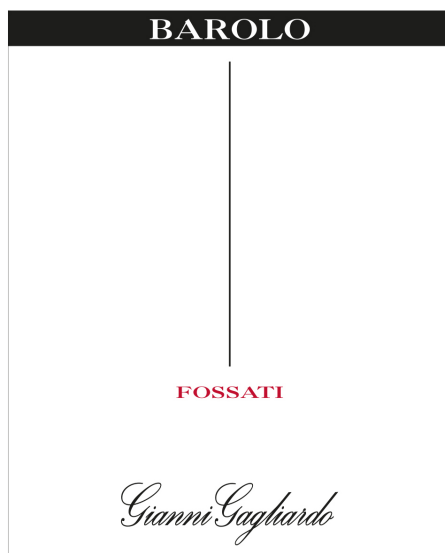


## Barolo Docg

**Fossati**  
**2018**

### Vintage description

The 2018 winter was long and with a lot of rain. This played an important role in re-establishing the water balance after the heat of 2017. Spring had a slow start and only in mid-July the temperature did rise significantly. This allowed for a fast ripening without however anticipating the harvest that enjoyed a very favorable September. Infact the climate of September and early October allowed us to leave the grapes on the plant longer where necessary. 2018 has been defined as a "traditional harvest" with great balance of its components.



**Grapes:** Nebbiolo - **Harvest:** 11 October 2018 - **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:** 6 July 2021

### Data

Alcohol: 14,50 % - Total acidity: 6,19 g/L – Dry extract: 31,3 g/L

### Winemaking notes

A lush , mouth filling style, featuring concentrate of fruits, asian ripe plums and concentre cherry and red apple mint smoothie on a subtle cyclamen and gentian flowers. Light seawater scents lead and open up to a delicate under layers of lichen, eucalypt and balm leaf. Dry and refined tannins are rightly balanced with a juicy blackberry and bloody orange sweet acidity. Distinctive. In 2018 we've produced 1.088 bottles.

### Tasting notes

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