

COLLINA SAN PONZIO

BAROLO

BAROLO FOSSATI D.O.C.G.

Barolo is a product of Nebbiolo grape. Made in a limited area on calcareous soils tending to clayey (source tertiary – Miocene).
Intense garnet red color with intense and persistent aroma, with hints of withered rose and

Dry, full-bodied, velvety, austere with sweet and fruit tannins.
Ideal to be drunk with roast meat, braised meat, game and cheese.

GROWING AREA:	CRU FOSSATI Barolo,
GRAPE VARIETY:	100% Nebbiolo
DENOMINATION:	D.O.C.G.
VINEYARD SURFACE	2 hectares
EXPOSURE AND ALTITUDE:	South –East, 380-400 m a.s.l.
AVERAGE AGE OF VINES:	45 years
SOIL:	Calcareous Clayey
TRAINING SYSTEM:	Guyot, 4.200 vines per hectare
FERMENTATION:	Rotofermenters, 24 days, 30°C
AGING:	24 months in large casks (French oak, no toasted) 12 months in bottles

VINTAGE 2016	91 POINTS	WINE ENTHUSIAST
	92 POINTS	JAMES SUKLING
	93 POINTS	GOLD MEDAL TASTING.COM

