



**TOP
SELECTION**
EST. 2000

Borgogno - Barolo DOCG Fossati 2021

COUNTRY

Italy

REGION

Piedmont/
Langhe/MGA Fossati

GRAPE

Nebbiolo

VINTAGE

2021

ABOUT THE DOMAINE

Since 1761, the most historical winery in Barolo. The underground cellars continue to represent a rare historical memory of the Langa to this day, and the wines are made according to tradition: long spontaneous fermentations in concrete tanks without the use of selected yeasts, and long periods of ageing, strictly in large Slavonian oak barrels. We cultivate our vineyards in Barolo, Madonna di Como and in the Colli Tortonesi. With absolute respect for the earth, we use no chemical fertilisers and no herbicides, and practice only eco-friendly treatments. This will result in our being certified as organic for the 2019 harvest. Today, Borgogno continues to be the expression of a territory and of tradition and history, always with a watchful eye on the future.

WINEMAKING

After the harvest in the homonymous Fossati vineyard, where the topsoil consists of a sandy layer followed by a substantial layer of blue marl, silt, and clay, the grapes are destemmed and crushed. The must underwent fermentation in concrete at a temperature between 22 °C and 28 °C for about two weeks. Once it reached 2 degrees Brix of residual sugar, we racked off and completed fermentation in concrete. This was followed by another racking in order to delay malolactic fermentation, which took place in oak. This process is designed to enhance and bring out the soil's structure. The wine was then aged in large Slavonian oak casks for 2 years and 8 months.

TASTING NOTES

Ruby red, clear. On the nose, aromas of fresh red fruit, such as blackberries and cherries, with spicy notes reminiscent of pepper. A structured and full-bodied Barolo, complemented by a pleasant savoriness and acidity that lend the characteristic freshness of Barolo Fossati, with fine tannins.



Alcohol by volume

14,5%

Acidity

5,45(g/l)