

## Borgogno



Fossati  
Barolo DOCG



### REGION

Piemonte

### VARIETY

100% Nebbiolo

Vineyard position: south-east

Soil: calcareous and clayey marl, slightly sandy

Wine training system: archetto variation of Guyot system

Planting density: 4.000 plants/ha

Grape harvest: end of September/beginning of October

Vinification process: Spontaneous fermentation carried out by indigenous yeasts for about 12 days in concrete tanks, controlled temperature (22 – 25 C initially, 29-30 at the end ), followed by submerged cup maceration for 40 days, stable temperature 29 C. After the racking off, the malolactic fermentation starts, and it lasts about 15 days at 22 C. Ageing: 4 years in Slavonian oak casks (4500L) with a further refining in bottle for 6 months.

### TASTING NOTES

A ruby red color, hints of fresh fruit, light spicy notes.  
Freshness on the palate.

### FOOD PAIRINGS

Great to pair with main courses of meat, braised meat, bacon and cheeses.