



# DOSIO

## Barolo Fossati 1996

VINMONOLOPOLETS BESTILLINGSUTVALG: 10585401



### Vineyard

**Grapes:** 100% Nebbiolo

**Production area:** Barolo

**Altitude:** 330-380 m a.s.l.

**Soil composition:** Blue marl

**Exposure:** South-East

**Average yield:** 70 ql/ha

**Cultivation method:** Guyot

**Harvesting period:** October

### Cellar

**Winemaking process:** destemming, crushing, maceration in temperature controlled tanks at 25-26°C for 18-20 days with daily pumping over of the must, followed by malolactic fermentation

**Aging:** 36 months in 25 hl Slavonia oak barrels; a little part of the wine ages in used barriques

### Serving and tasting notes

**Tasting temperature:** 16-18°C

**Food matching:** Red meats, game, stews and mature cheeses

**Color:** Garnet red

**Nose:** Violet and cherry perfumes that evolve into light notes of chocolate, hay and leather

**Taste:** Pleasantly dry and full thanks to the excellent balance between the acidity and the noble tannins of the Nebbiolo

**VININOR**  
*Classic Wine*

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