



Barolo Fossati 2006

VINMONOLOPOLETS BESTILLINGSUTVALG: 10585201

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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