

*Poderi
Gianni Gagliardo*

BAROLO FOSSATI

MGA Fossati

Municipality: Barolo
Etymology from the conformation of the hill
33,78 Ha / 83,44 Acres
Subsoil: Marne Sant'Agata
Soil: evolved
74% vineyard (of which 85% Barolo)
Altitude: 340-480 metres above sea level / 1.100-1.600ft
Better exposures: South-East (East)
17 owners

PODERI GIANNI GAGLIARDO in Fossati

0,19 Ha/ 0,46 Acres
Altitude: 380 metres above sea level / 1246 ft
Exposure: North-East
Soil: Loamy with good amount of organic substance, medium limestone and good fertility.
Number of plants: 899
Clone: Gagliardo mass selection
Ripening period: late ripening



DETAILS

Fossati is the smallest plot that we manage. In 2013 it was over-grafted with our mass selection. It is a vineyard with a somewhat late cycle, in fact it is generally harvested last. It is set in a natural forest, which strongly contributes to the uniqueness of its microclimate.

TASTING NOTES

Fruity notes of ripe plum and cherry syrup. Gentian and cyclamen. The light salty hints open on delicate notes that pass from citrus to vegetable and balsamic, especially eucalyptus. Well balanced and sweet tannins.

FOOD MATCH

Italian: Italian egg pasta tagliolini with duck orange ragù;
UK: Roasted Spiced duck with plums;
USA: Yankee pot roast;
Asian: Slow cooked soy glaze chicken.

SCORES

2018: 97/100 (Winescritic.com), 95/100 (Tom Hyland)
2017: 95/100 (JamesSuckling.com), 92/100 (Winescritic.com), 88/100 (Tom Hyland)
2016: 96/100 (Winescritic.com), 93+/100 (Wine Advocate), 92/100 (JamesSuckling.com)

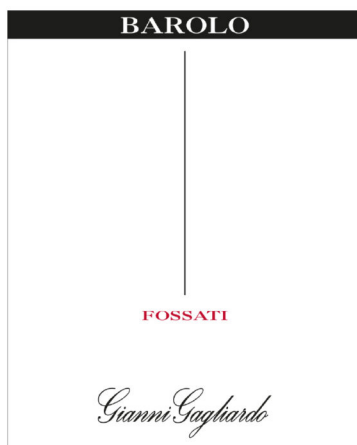


Barolo Docg

Fossati
2018

Vintage description

The 2018 winter was long and with a lot of rain. This played an important role in re-establishing the water balance after the heat of 2017. Spring had a slow start and only in mid-July the temperature did rise significantly. This allowed for a fast ripening without however anticipating the harvest that enjoyed a very favorable September. In fact the climate of September and early October allowed us to leave the grapes on the plant longer where necessary. 2018 has been defined as a "traditional harvest" with great balance of its components.



Grapes: Nebbiolo - **Harvest:** 11 October 2018 - **Village:** Barolo - **MeGa (Cru):** Fossati - **Maceration:** 12 days - **FML:** 100% - **Aging:** 4 small barrels of 228 lt and 7 years old – **Aging duration:** 30 months - **Bottling:** 6 July 2021

Data

Alcohol: 14,50 % - Total acidity: 6,19 g/L – Dry extract: 31,3 g/L

Winemaking notes

A lush , mouth filling style, featuring concentrate of fruits, asian ripe plums and concentre cherry and red apple mint smoothie on a subtle cyclamen and gentian flowers. Light seawater scents lead and open up to a delicate under layers of lichen, eucalypt and balm leaf. Dry and refined tannins are rightly balanced with a juicy blackberry and bloody orange sweet acidity. Distinctive. In 2018 we've produced 1.088 bottles.

Tasting notes
