

Podere
Gianni Gagliardo

BAROLO FOSSATI 2021

MGA Fossati

GENERAL DESCRIPTION MGA FOSSATI

Municipality: Barolo

Etymology: from the shape of the hill

33,78Ha / 83,47Acres

Subsoil: Sant'Agata Marls

Soil: evolved

74% vineyard, of which 85% Barolo

Altitude: 340-480 meters above sea level / 1.100-1.600 ft

Better exposures: between South and East

17 owners



PODERI GIANNI GAGLIARDO in Fossati

0,19 Ha / 0,47 Acres

Year of Planting: 2000

Altitude: 380 meters above sea level / 1.246 ft

Exposition: North-East

Soil: clayey-loamy soil with a good quantity of organic substance, well balanced, with a good supply of magnesium

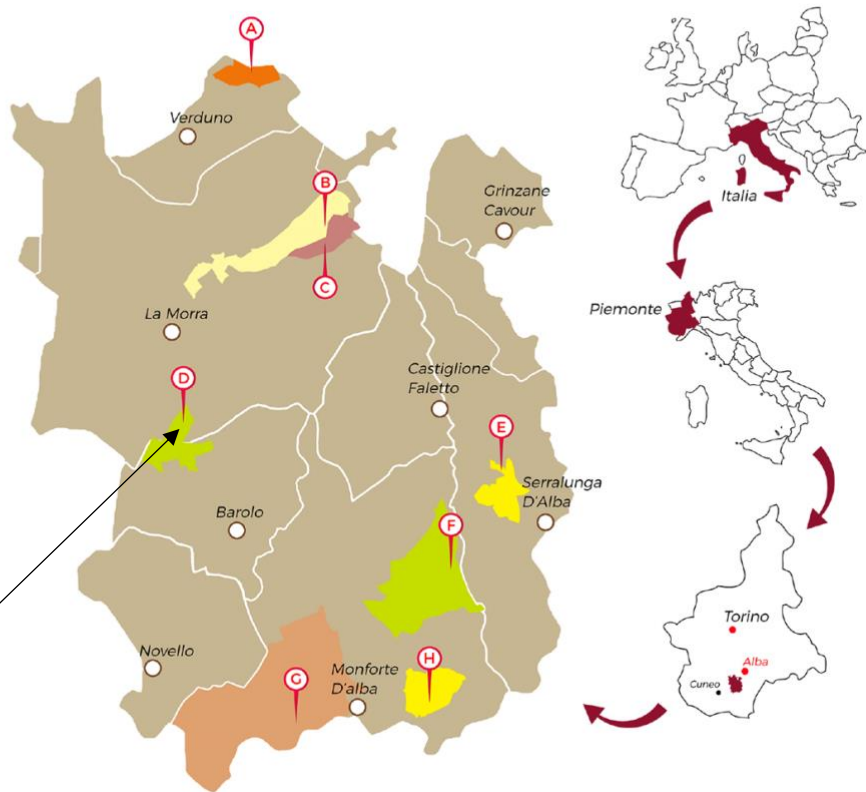
Number of plants: 899

Clones: Massal Selection (Gagliardo Clone)

Ripening period: late, generally the last plot to be harvested

I NOSTRI CRU

- A. Monvigliero
- B. Santa Maria
- C. Serra dei Turchi
- D. Fossati
- E. Lazzarito
- F. Castelletto
- G. Bricco San Pietro
- H. Mosconi



DETAILS

Fossati is the smallest plot we grow. It is a vineyard that always gives great results. It is a little sensitive to downy mildew but easily manageable with our biological defense. In 2013 we decided to replace the clone over grafting the wood from the mass selection of the Lazzarito vineyard. It is a vineyard with a slightly late cycle, it buds late and is generally harvested last but always with excellent results. Fossati just has to be waited for, here more than in other vineyards the courage to wait in picking plays a very important role.

FOSSATI 2021 in THE VINEYARD

The climatic trend of the 2021 vintage was also ideal for the Fossati cru. The snowy winter and the particularly dry summer allowed the vintage to pass without excessive vigor but with particularly healthy and efficient vegetation. The clone resulting from the company's mass selection particularly benefited from this condition, giving particularly small bunches of Michet. Thanks to the health of the grapes and the favorable climate, Fossati was harvested as the last vineyard, waiting for the perfect maturation of the tannins.

HARVEST DATE: **October 15th 2021**

FOSSATI 2021 in THE CELLAR

The grapes dedicated to Fossati were 950 kg. They were harvested on October 15th and immediately pressed. Maceration lasted 12 days during which pumping over and delestage were carried out. The wine then underwent malolactic fermentation and was transferred to a single 500-liter 10-year-old tonneau. It remained there until July 2024, immediately before bottling. It was racked in the summer of 2022 and 2023.

TASTING NOTES

Sweet notes of violet, red fruits, mint and licorice. Round mouth, medium-important structure, with sweet and ripe tannins.

FOOD MATCH

ITALIAN: Baked rib steak with black pepper and spices

UK: Slow cooked leg of lamb

USA: Delmonico steak potatoes with grated cheese

ASIAN: Asian duck à l'orange with Pak Choy and lemongrass.

SCORES

2021: 95/100 (James Suckling, WineCritics.com)

2020: 97/100 James Suckling, 96 (WinesCritics.com, Michael Apstein)

2019: NOT released

2018: 97/100 (Winescritic.com), 94/100 (jamesuckling.com), 93/100 (Tom Hyland), 92/100 (Wine Advocate)

2017: 94/100 (JamesSuckling.com, Winescritic.com), 93/100 (Wine Advocate), 91/100 (Tom Hyland)

2016: 96/100 (JamesSuckling.com, Winescritic.com), 4 grappoli (Duemila Vini Bibenda)

Total Production Barolo Fossati 2021 Poderi Gianni Gagliardo

871 numbered bottles and 25 Magnums

2021 by the Consortium

The two thousand and twenty-one vintage began with a mild winter, though plenty of rain and some snow ensured an excellent supply of water, which proved to be essential over the course of the rest of a vintage where rainfall was at its lowest level in recent years.

Plant growth resumed as per normal and in keeping with traditional timing, rather than early as happened last year, coping well as a result with the last cold snap at the beginning of spring and limiting frost damage to the newly-developed buds. Even the Nebbiolo variety, which is an early developer and therefore potentially more at risk, was not significantly affected by the drop in temperatures, with just slight damage limited to lower altitude vineyards. During the subsequent phenological phases it could be seen that the crop load was not too high - an estimated 10% lower than in 2020 -, reducing the need for green harvesting while allowing the yields provided for under production regulations to be reached.

A long period of fine weather began with spring and lasted throughout the summer, with recorded temperatures in line with averages for the time of year and without excesses, especially at night. Heavy storms in the first part of July reached their climax on the 13th, when part in particular of the area around Castellinaldo, Castagnito, Guarene and Canale was hit by a violent hailstorm, causing damage - some of it major - to vineyards. No damage was recorded to vineyards in the Barolo and Barbaresco growing areas though, and summer continued with little rainfall, contributing to what proved to be an excellent plant health and quality profile at harvest time.

The harvest began mid-September with the picking of the white wine grapes and Dolcetto. The former in particular showed excellent properties, with an optimal sugar content and strong acid profile that should preserve their freshness.

Dolcetto was one of the varieties with the best outcomes this vintage: its typically late bud break averted any late spring cold-related issues, and the absence of substantial day-night temperature variations in summer protected it from premature berry drop, resulting in the harvesting of healthy grapes with excellent properties.

The Barbera was picked in a perfect condition from both technological and phenological points of view in the last week in September. The very high sugar content and stronger acid profile than in the previous vintages, above-all in terms of malic acid, will combine to produce complex, long-lasting wines.

The harvesting of Nebbiolo began during the last days in September, peaking in the second week of October. The grapes were healthy, with optimal phenological maturity facilitated by the lower temperatures and the day-night variations observed from the second half of September on. In terms of quantity, crop loads were optimal and well-balanced, with visibly smaller berries than last year. These factors resulted in a strong polyphenol content, which is essential in order to produce wines of structure and balance intended for lengthy ageing.

In conclusion, we can say that despite the vintage being distinguished by a succession of significant climatic events, with late frosts, storms and hail in summer, as well as drought, remarkable results have been achieved in terms of the quality of the grapes, maybe partly due to the fact that the yields were not too high.