

Barolo Fossati

VAIRA Aurelj

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BAROLO

denominazione di origine controllata e garantita

FOSSATI

LOCALITY: ITALY – Piedmont

APPELLATION: Barolo

GRAPE VARIETY: Nebbiolo

WINEMAKER: Francesco and Giacomo Vaira

VINEYARD: 0.36 ha. planted in 2012 over 60% clay, 25% limestone and 15% sand. From the hill of *San Ponzio*, southwest facing and 420m elevation.

VITICULTURE: Organic (not certified). Guyot-Poussard pruning. Density of 4000 vines/ ha.

WINEMAKING: De-stemmed but not crushed. Fermented over ambient yeasts for 2 weeks in stainless steel tank with *pied de cuve* style. Complete malolactic conversion.

AGING: Racked and aged for 12 months in used barrels and barriques. Then bottled and age for 6 additional months before release.

BOTTLING: Neither fined nor filtered.

