

DOLCETTO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

COSTE&FOSSATI® 2015

Selezioni di Vigneto



“ All my life I wondered how to create a Dolcetto showing freshness and power that could age in time. A life long effort led us to Coste&Fossati®, the quintessence of our finest vines. ”

Aldo Vaira

DESCRIPTION: Coste & Fossati® is a selection of antique biotypes of Dolcetto, selected by Aldo between 1978 and 1985, and grafted in two of the best vineyards of Bricco di Vergne in Barolo. These plants with a “red stalk” create a limited production of an intense, noble and spiced Dolcetto.

VARIETY: 100% Dolcetto

VINEYARD AND TERROIR: This wine owes its name to the two vineyards where we harvest its fruit from: Coste di Vergne and Fossati, both in the town of Barolo with altitudes ranging from 400 to 480 meters. Coste is facing South-West whilst Fossati faces South-East, like the sides of a ship they share the composition of the soil, characterized by Sant'Agata fossil marl with veins of the rare Messinian deposits.

VINTAGE: The preceding winter was heavy with snowfall followed by a mild spring, but a very hot summer. As a result the growing season and ripening of the grapes was earlier than in other years. The vintage characterized by strong hailstorms very early (the first already on May 8) that significantly reduced yields. All this has led to attend one of the best vintages of the last years. The hot summer resulted in a decrease in acidity and a good accumulation of anthocyanins, getting soft, rich colored Dolcetto.

HARVEST AND WINEMAKING: The harvest of Dolcetto Coste & Fossati® begins when the stalks of the grapes change color to red, usually in mid-September. A delicate fermentation of 20-25 days is followed by at least two racking procedures.

AGING: 8-12 months of aging in the cellar before bottling.

TASTING NOTES: The Dolcetto Coste & Fossati® is characterized by a fascinating vibrant purple color, deep and brilliant. A symphony of red fruits, sour cherry, enveloping notes of licorice and menthol. Lively, complex and silky tannins, for a Dolcetto, which aging in the bottle, will reveal a surprising freshness.

CURIOSITY: Until 2005, Coste & Fossati® was aged in Slovenian oak casks. As the vines gained age, they produced increasingly complex and balanced fruit, which suggested to the Vaira family, in recent vintages, a more neutral maturation in stainless steel tanks.