

## Lapo Berti - DOCG Barolo Fossati

**Location:** Fossati is located in the La Morra commune of Barolo, in the Province of Cuneo, in the Italian region of Piedmont.

**Agriculture:** The 100% Nebbiolo fruit comes from Fossati, a single, eastern facing MGA (cru) vineyard on the western side of La Morra which has a deserved reputation for long-lived wines with finesse and weight. The marly soils are composed of 25% sand and 39% clay, and iron levels are high. The grapes are farmed organically, yields are low, vines are 20-60 years old, and the elevation is 513 meters.

**Vinification:** The fruit was picked by hand in mid October, destemmed and crushed. The fermentation was spontaneous and relied on indigenous yeasts, taking place partially in stainless steel tanks and partially in open demi-muids (barrels) without temperature control. In both cases, the wine macerated on the skins for about four weeks and the cap was punched down 1-4 times per day during the middle of fermentation. The wine was pressed off the skins and transferred to used barrels (225 and 500L, 5-11 y.o) for 24 months for malolactic conversion and aging, after which the wine was assembled and bottled at the waning moon in July 2022 under natural single-piece corks. The wines were made without the use of selected yeasts, malolactic bacteria, copper sulfate, fructose, tannins, acids, fining agents or filtration and the sulphites were kept to a minimum.

**Total Sulphites:** 55 mg/L (only miniscule amounts were added)

**Total Production:** About 500 bottles

**Tasting Notes:** Pale ruby with a pretty evident orange hue. Shy, delicate, restrained. Dry flowers, hay, little red fruit, more to come. Very much still developing, that gets really going and showing the exceptional elegance of the vintage a couple days after uncorking. Decant! It takes time, drink while listening to "Finizh" by Redshape.

<https://redshape.bandcamp.com/track/finizh>

