

## `Coste e Fossati` Dolcetto d'Alba 2016

Langhe, Piemonte, Italy



Grape Varieties	<b>100% Dolcetto</b>
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Winemaker	<b>Aldo Vaira</b>
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Closure	<b>Natural Cork</b>
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ABV	<b>13.5%</b>
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Bottle Sizes	<b>75cl</b>
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### PRODUCER

Aldo Vaira's wines are characterised by pristine flavours and clearly defined perfumes. These characters are attributable to the position of his vineyards at about 400 metres above sea level in the village of Vergne in the commune of Barolo. G.D. Vaira was established in 1972 and named after Aldo's father, Giuseppe Domenico Vaira. Aldo has been gradually increasing the area under vine to 60 hectares, of which 10 are Nebbiolo for Barolo, located in such strategic spots as Bricco delle Viole, Fossati, La Volta and Coste di Vergne. A traditionalist, Aldo adheres to old-style winemaking methods, though blends these with new techniques, such as temperature-controlled fermentation, to produce such superbly elegant wines.

### VINEYARDS

This Dolcetto is named after the two vineyards where the grapes come from, Coste di Vergne and Fossati, both in the township of Barolo with high altitudes ranging from 420 to 240 metres. Coste di Vergne has a south-western exposure while Fossati has a south-eastern exposure. These two vineyards share the soil composition characterised by Sant'Agata fossils and Messinian sediments.

### VINTAGE

2016 saw a hot and dry summer in Piemonte. A cool spring with some rainfall was followed by a hot June and July. Large shifts between day and night time temperatures throughout August helped to balance grape ripening and produce healthy, ripe grapes with refreshing acidity.

### VINIFICATION

Harvesting of Dolcetto 'Coste e Fossati' started when the grapes turned a reddish colour: a distinctive sign that the grapes were starting to ripen. Usually this occurs in the first half of September. Grapes were harvested by hand and transported in small crates to keep the grapes intact. The careful selection of grape clusters started in the vineyard and was carried out with the same attention all the way to the cellar. A soft fermentation of approximately 20 days and 8-12 months in the cellar preceded bottling.

### TASTING NOTES

A brilliant deep violet in the glass, this wine is a symphony of black cherries, flowers, with notes of liquorice and menthol. The tannins are soft for a Dolcetto, but easily able to age with time. 'Coste e Fossati' is elegant, balanced and complex.