



# Castelli

2012

**“Fosco”**

**Nebbiolo**

**Green Valley of Russian River**

Our 2012 “Fosco” Nebbiolo is a blend of newer estate plantings; the grapes from the blocks that were planted in 2003, 2004 and 2007 were vinified separately from the older vineyards. The younger vines still produce a fruitier, bolder but less structured and complex wine; parts of these were blended into the Estate Nebbiolo; some were bottled separately. The name “Fosco” implies something a bit darker and heavier than “Nebbia” (which means fog and gives Nebbiolo its name). While this is by no mean a heavy or dark wine, it is on this end of the spectrum for a Nebbiolo.

Notes of rose, violets, anise leather and a hint of dried basil. Flavors of tart cherry and cranberry will open up in the glass and the structure will shine through. Can be paired with pasta, pizza, risotto and even heavier fare.

30 Cases produced

## Technical Information

Harvest Date: 10/21/2012

Brix: 23

pH: 3.25

Fermentation: Half-ton open bins. 3 day lag time, no yeast added. Total vatting time 14 days.

Aged in neutral Francois Freres barrels for 4 yrs.

No fining or filtering. Bottle aged 7 months before release.

Final alcohol: 14 %

Final pH: 3.6

Final TA: .67 g/100mL

Total SO<sub>2</sub>: 80 mg/L

Glucose + Fructose: 8mg/100mL