



Castelli

2013

“Fosco”

Nebbiolo

Green Valley of Russian River

Our 2013 “Fosco” Nebbiolo is a blend of newer estate plantings and grafting; the grapes from the blocks that were planted in 2007 and from the vines grafted in 2008 were vinified separately from the older vineyards. The younger vines still produce a fruitier, bolder but less structured and complex wine.

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: 10/21/2013

Brix: 24.6

pH: 3.35

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: 14.27 %

Final pH: 3.6

Final TA: .675 g/100mL

Total SO₂: 46 mg/L

Glucose + Fructose: 47mg/100mL