

ENZO BOGLIETTI  
 BARBERA D'ALBA D.O.C.  
 2014

DENOMINAZIONE	BARBERA D'ALBA D.O.C.
GRAPE VARIETY	100% Barbera
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra, Roddino, Sinio
WINEMAKING	7 days fermentation at controlled temperature, plunged and pumped over daily
MATURATION	9 months in both stainless steel and oak barriques
TASTING NOTES	Deep ruby colour. Intense fruity bouquet of raspberries and plums with botanical and spicy notes. The palate is rich with fruit, bright acidity and pleasant finish.
YIELD/HA	50 q
BOTTLES MADE	18.813 + 400 Magnum + 30 Double Magnum
SERVING TEMPERATURE	16°-18°
ALCOHOL	13,5%
AGEING POTENTIAL	Up to 6/8 years

