

2017
ENZOBOGLIETTI

ENZO BOGLIETTI BARBERA D'ALBA D.O.C. 2015

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	Bright ruby colour with a purple hue. Intense aromas of red and black fruit with sweet and pungent spice. A medium bodied juicy Barbera with well defined cherry and blackberry flavours, savoury notes and earthy tannins. The excellent growing conditions have given a well balanced Barbera with a vibrant acidity and good aging potential.
YIELD/HA	50 q
BOTTLES MADE	30.533 + 400 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 6/8 years



Az. Agricola **ENZO BOGLIETTI**

di Gianni e Enzo Boglietti s.s. - Via Fontane 18/A La Morra (CN)

Tel. +39 0173 50330 • Fax +39 0173 500606 • info@enzoboglietti.com • www.enzoboglietti.com



CAMPAIGN FINANCED ACCORDING TO (EC) REGULATION NO. 1308/2013