

ENZO BOGLIETTI

BARBERA D'ALBA D.O.C.

2016

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 bouquet of red and dark fruit with some sweet spice. The palate shows a great balance between fruit characters and savoury notes. 2016 Barbera d'Alba is very drinkable with remarkable elegance and fine tannins, smooth yet edgy.
YIELD/HA	50 q
BOTTLES MADE	27.400
SERVING TEMPERATURE	16°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 6/8 years



Az. Agricola **ENZO BOGLIETTI**

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