

ENZO BOGLIETTI

BARBERA D'ALBA D.O.C.

2018

DENOMINAZIONE	BARBERA D'ALBA D.O.C.
GRAPE VARIETY	100% Barbera
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra, Roddino, Sinio.
WINEMAKING	destemmed and crushed, spontaneously fermented for 7 days at controlled temperature.
MATURATION	aged in both used barrels and stainless steel for 6 months.
TASTING NOTES	Bright ruby colour with a purple hue. The bouquet is an alluring mix of dark fruit, aromatic herbs and some sweet spice. A finely textured Barbera that already shows a delicious combination of fruity and savoury aromatics, pleasant tannins and lively acidity. Excellent for food pairing.
YIELD/HA	50 q
BOTTLES MADE	23.500 + 200 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 6/8 years

