

# ENZO BOGLIETTI

## BARBERA D'ALBA D.O.C.

### 2019

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	Red ruby colour of medium intensity. Beautifully lifted barbera with intense notes of red and dark fruit and aromatic herbs. It shows a superb integration of savoury aromatics, bright acidity and fruit notes. It shows a luscious texture and is beautifully drinkable.
YIELD/HA	50 q
BOTTLES MADE	13400 + 250 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 6/8 years

