

# ENZO BOGLIETTI

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

### 2020

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. The perfume is intense: red and dark fruit and some spice. The palate is concentrated and succulent. The 2020 Barbera d'Alba is rich, silky, with fine tannins and the hallmark acidity keeps it well alive and easy to match to food.
YIELD/HA	50 q
BOTTLES MADE	8000 + 200 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 6/8 years

