

# ENZO BOGLIETTI

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

### ROMANI 2010

DENOMINAZIONE	BARBERA D'ALBA D.O.C. Romani
GRAPE VARIETY	100% Barbera
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra
EXPOSURE	Est/sud-est
ALTITUDE	400 m
SOIL	Silty clay slightly alkaline. 80 years old vines.
WINEMAKING	11 days fermentation at controlled temperature. Plunged twice a day.
MATURATION	28 months. Matured in barriques, 90% new for 22 months than for 6 months in bottle before release.
TASTING NOTES	Very intense ruby color. Warm bouquet of ripe red fruit, chocolate and spice. The palate is energetic and delicate at the same time, with a thick texture, velvety tannins and a long finish.
YIELD/HA	40 q
BOTTLES MADE	2.465 + 100 Magnum
SERVING TEMPERATURE	16°-18°
ALCOHOL	14,5%
AGEING POTENTIAL	Up to 10-15 years.