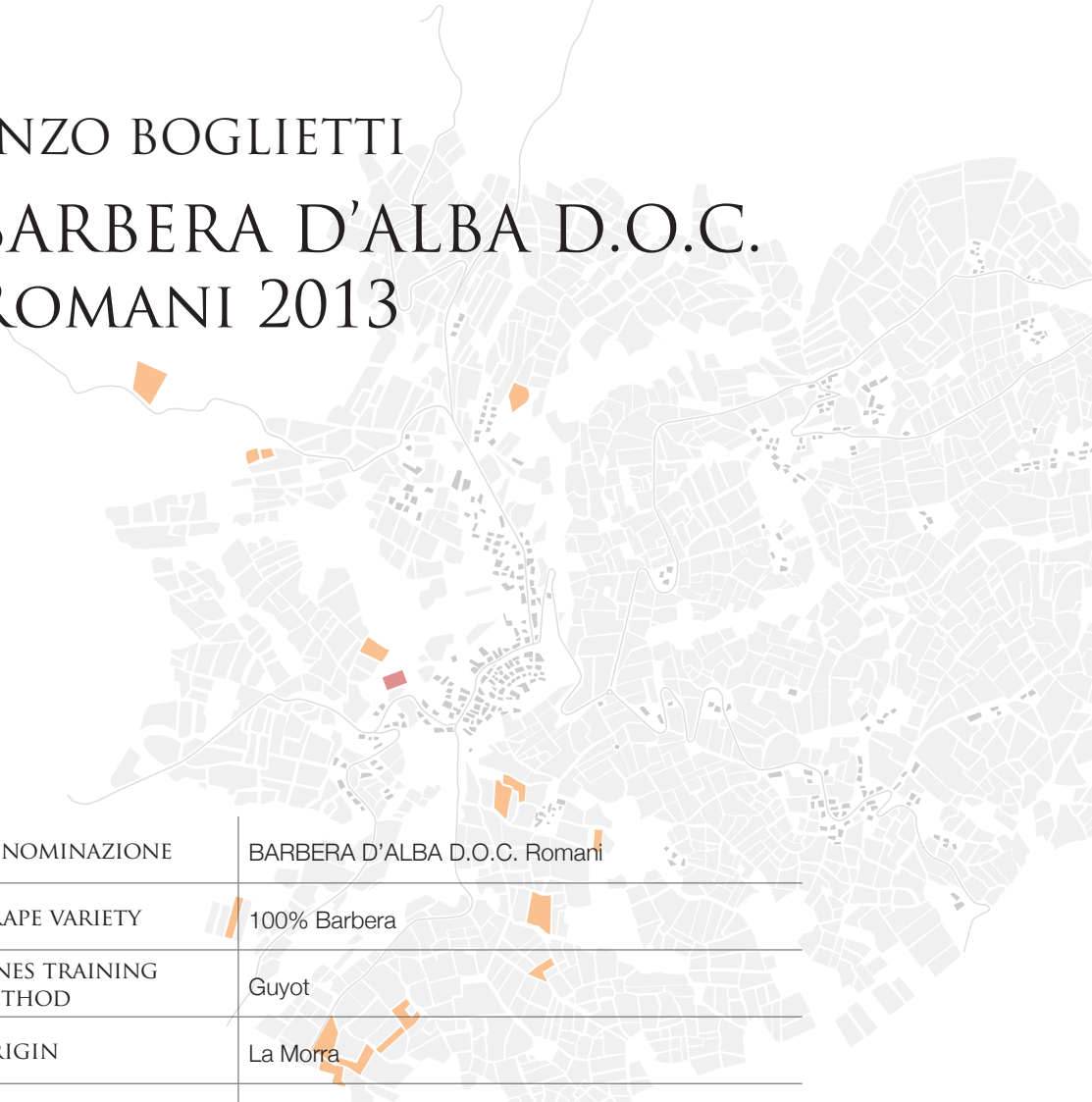


ENZO BOGLIETTI  
BARBERA D'ALBA D.O.C.  
ROMANI 2013

DENOMINAZIONE	BARBERA D'ALBA D.O.C. Romani
GRAPE VARIETY	100% Barbera
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra
EXPOSURE	From east to southeast
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, 22 months in barriques, 40% new; 6 months in bottle prior release.
TASTING NOTES	Deep bright purple colour. Exuberant and rich bouquet with aromatics of ripe dark fruit, sweet spice and chocolate above all. Plump and slick the palate shows a fine balance amongst abundant fruit notes, bright acidity and fine tannins. It will continue to develop and improve in the years to come.
YIELD/HA	40 q
BOTTLES MADE	1.233 + 50 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 10-15 years.