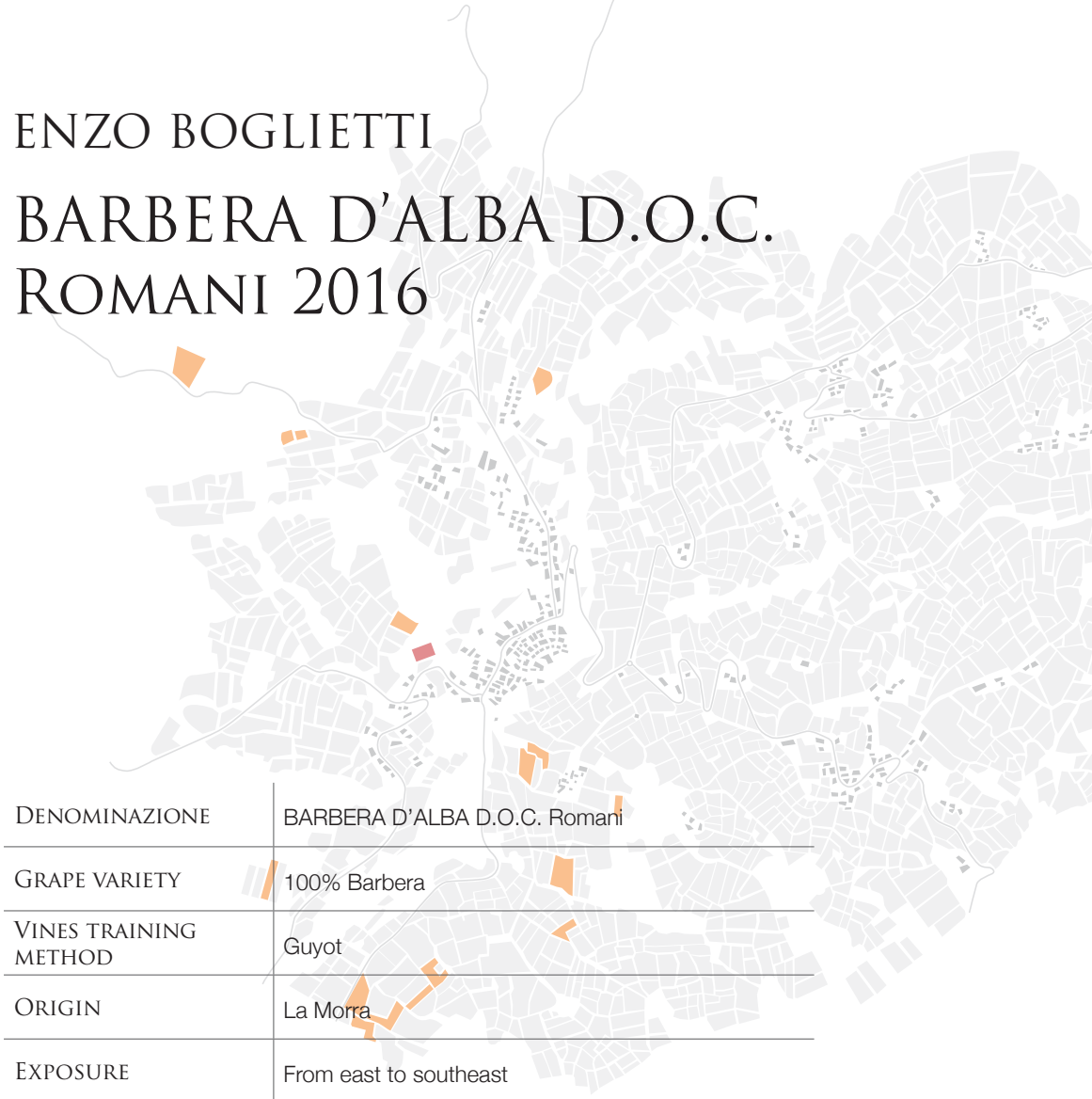


ENZO BOGLIETTI

BARBERA D'ALBA D.O.C.

ROMANI 2016



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. Complex combination of red cherry, blackberry herbs and some oak aromatics. Pure fruit aromas drive this Barbera combined with great elegance and intensity. Drinkable and generous yet stern.
YIELD/HA	40 q
BOTTLES MADE	2.600 + 100 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 10-15 years.