

ENZO BOGLIETTI

BARBERA D'ALBA D.O.C.

ROMANI 2017

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	3 weeks fermentation at controlled temperature, plunged and pumped over daily.
MATURATION	28 months, 22 months in barriques, 40% new; 6 months in bottle prior release.
TASTING NOTES	Deep ruby colour with a vibrant purple hue. Enticing aromatics of dark fruit and flowers with notes of spice. The wine exhibits the warmth and richness of the bouquet. It shows a dense core of dark fruit combined with a fresh acidity and lovely dusty tannins. Long, savoury finish.
YIELD/HA	40 q
BOTTLES MADE	2.366 + 150 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 10-15 years.

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