

ENZO BOGLIETTI

BARBERA D'ALBA D.O.C.

ROMANI 2022

DENOMINAZIONE	BARBERA D'ALBA D.O.C. Vigna dei 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	Lifted and dark-fruited Vigna di Romani offers blackberry, plum and smoked prune, enriched by chocolate and a hint of cream. Subdued spice, velvety acidity and a broad frame shape the palate, which is lush and generous. Chocolatey and savoury, it carries hints of spice and pepper, finishing with grainy tannins and graphite accents. A wine of density, still tightening toward its core, with best expression in 4–5 years, and longevity to the decade. Slow cooked wild boar leg and chestnuts and Jerusalem artichoke ragu.
YIELD/HA	40 q
BOTTLES MADE	2.994 + 100 Magnum + 18 Double Magnums
SERVING TEMPERATURE	16°-18°
ABV	15%
AGEING POTENTIAL	Up to 10-15 years.

