

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

DENOMINAZIONE	BARBERA D'ALBA D.O.C. Roscaletto
GRAPE VARIETY	100% Barbera
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra
EXPOSURE	est/sud-est
ALTITUDE	tra 350 e 370 metri
SOIL	Vigna con un età che varia da 15 a 65 anni
WINEMAKING	8 days fermentation at controlled temperature, plunged and pumped over daily.
MATURATION	20 months: 15 months in barriques, 60% new; 5 months in bottle prior release.
TASTING NOTES	Deep ruby colour. Intriguing nose of ripe dark fruit, spice and chocolate. Generous but delicate at the palate with soft tannins and concentration that delivers a long, nice finish.
YIELD/HA	45 q
BOTTLES MADE	6.093 + 300 Magnum + 30 Double Magnum
SERVING TEMPERATURE	16°-18°
ALCOHOL	14,5%
AGEING POTENTIAL	Up to 10-12 years

