

2017  
ENZOBOGLIETTI

# ENZO BOGLIETTI BARBERA D'ALBA D.O.C. ROSCALETO 2014

DENOMINAZIONE	BARBERA D'ALBA D.O.C. Roscaletto
GRAPE VARIETY	100% Barbera
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra
EXPOSURE	From east to southeast
ALTITUDE	Ranging between 350 and 370 m
SOIL	Silty clay soil, sub-alkaline, with very little organic matter.
WINEMAKING	8 days fermentation at controlled temperature, plunged and pumped over daily.
MATURATION	18 months in 225l and 600l barrels, 50% new; 4 months in tank and further 2 months in bottle prior release.
TASTING NOTES	Deep purple colour. The nose is rich of abundant aromas of cherries, aromatic herbs, cocoa and subtle oak. Intense and well balanced the mouth shows well defined fruit characters complemented by a pleasant acidity that keeps on and provides a pleasantly bitter finish.
YIELD/HA	45 q
BOTTLES MADE	3.346 + 150 Magnum + 30 Double Magnum
SERVING TEMPERATURE	16°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 10-12 years



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