

ENZO BOGLIETTI

BARBERA D'ALBA D.O.C.

ROSCALETO 2016

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. Old vine.
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. Intense bouquet of dark fruit, chocolate and some oak. The palate has a very pleasant density with the broadness and richness of the Barbera, fine dusty tannins and energetic finish. Worth cellaring.
YIELD/HA	45 q
BOTTLES MADE	8.166 + 250 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 10-12 years



Az. Agricola **ENZO BOGLIETTI**

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