

ENZO BOGLIETTI

BARBERA D'ALBA D.O.C.

ROSCALETO 2017

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	2 weeks fermentation at controlled temperature, plunged and pumped over daily.
MATURATION	18 months in barrels, 50% new; 4 months in tank and further 2 months in bottle prior release.
TASTING NOTES	Deep bright ruby colour with a light purple hue. Complex and opulent bouquet of dark fruit, spice, chocolate and mineral notes. The palate is rich of ripe fruit, framed by a vivid acidity and fine tannins. A vintage Barbera Roscaletto fragrant and pure.
YIELD/HA	45 q
BOTTLES MADE	6.266 + 200 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 10-12 years

