

ENZO BOGLIETTI

BARBERA D'ALBA D.O.C.

VIGNA DEI ROMANI 2016

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| 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 | 11 days fermentation at controlled temperature. Plunged twice a day. |
| MATURATION | 28 months, 22 months in barriques, 40% new; 6 months in bottle prior release. |
| TASTING NOTES | Deep bright purple colour. Complex combination of red cherry, blackberry herbs and some oak aromatics. Pure fruit aromas drive this Barbera combined with great elegance and intensity. Drinkable and generous yet stern. |
| YIELD/HA | 40 q |
| BOTTLES MADE | 2.600 + 100 Magnum |
| SERVING TEMPERATURE | 16°-18° |
| ABV | 14,5% |
| AGEING POTENTIAL | Up to 10-15 years. |



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