

# ENZO BOGLIETTI

## BAROLO D.O.C.G.

### ARIONE 2011

DENOMINAZIONE	BAROLO DOCG Arione
GRAPE VARIETY	100% Nebbiolo
VINES TRAINING METHOD	Guyot
ORIGIN	Serralunga
EXPOSURE	S-W/S
ALTITUDE	around 450 m
SOIL	Silty soil, alkaline, with little organic matter but with an high content of sand and marine fossils. Planted in 1999.
CLONES OF NEBBIOLO	CN 111; CVT 230
WINEMAKING	20 days fermentation at controlled temperature, plunged and pumped over daily
MATURATION	16 months in barriques (40% new; 60% used) then racked to a large oak vat for 6 months and finally transferred to stainless steel tank for a further 6 months before bottling.
TASTING NOTES	An elegant bouquet of dried flowers, spice and mineral, later enriched by dark fruit, citrus and rhubarb. On the palate it shows elegance and complexity combined with velvety tannins. Vivid, mineral with very long finish. The high content of sand and fossils of the soil is responsible for the elegant aromatics and the very fine tannins.
YIELD/HA	45 q
BOTTLES MADE	2.900 + 150 Magnum
SERVING TEMPERATURE	17°-18°
ALCOHOL	14,5%
AGEING POTENTIAL	Up to 9-10 years

