

ENZO BOGLIETTI

BAROLO D.O.C.G.

ARIONE 2012

DENOMINAZIONE	BAROLO DOCG Arione
GRAPE VARIETY	100% Nebbiolo
VINES TRAINING METHOD	Guyot
ORIGIN	Serralunga
EXPOSURE	From south to southwest
ALTITUDE	Around 450 m
SOIL	Silty soil, alkaline, with little organic matter and a 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. A further 60 days post fermentation maceration on skins.
MATURATION	12 months in barriques (40% new; 60% used) then in a large oak vat for 12 months and finally transferred to stainless steel tank for a further 6 months before bottling.
TASTING NOTES	Bright ruby colour with a light orange hue. The bouquet is intense and exquisite with prominent dried rose, hay and red fruit. Elegant on the palate with a mixture of red fruit, dark fruit and some spice that persist softly toward a fine long finish. A delicate and very graceful example of the cru Arione. 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	1.752 + 100 Magnum + 12 Double Magnum
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 9-10 years

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