


ENZO BOGLIETTI
BAROLO D.O.C.G.
ARIONE 2013

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
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	Bright, ruby colour with a light orange hue. A very fine fragrance of red and dark fruit precedes ethereal aromas of dried, fresh flowers and sweet spice. On the palate it delicately flows showing the same nuances of the bouquet, fresh and suave, delicate and persistent. A Barolo of absolute precision and elegance.
YIELD/HA	45 q
BOTTLES MADE	2.928 + 100 Magnum + 24 Double Magnum
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 9-10 years