

ENZO BOGLIETTI

BAROLO D.O.C.G.

ARIONE 2016

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	30 months in used french oak barrels and foudre.
TASTING NOTES	Bright ruby colour with a light orange hue. The nose exudes fragrant aromas of fresh flowers and delicate red fruit. Deliciously fragrant: all the aromatics are finely woven and provide for a delightful weight framed by firm but fine tannins. The "classic" vintage 2016 delivers a Cru Arione of intensity and superb finesse. 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	2.000 + 100 Magnum + 25 Double Magnum
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 9-10 years

