

# ENZO BOGLIETTI

## BAROLO D.O.C.G.

### ARIONE 2017

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 an orange hue. Beautifully lifted: rose, cherry, raspberry with hints of earth and tar. The palate unfolds an alluring combination of elegance with round and pleasant tannins and a fresh acidity that keeps this Barolo rocking. 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	3.000 + 100 Magnum + 24 Double Magnum
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 9-10 years

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