

ENZO BOGLIETTI

BAROLO D.O.C.G.

BOIOLO 2011

DENOMINAZIONE	BAROLO DOCG Boiolo
GRAPE VARIETY	100% Nebbiolo
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra
EXPOSURE	E/S-E
ALTITUDE	ranging between 300 and 350 m
SOIL	Silty clay soil, sub-alkaline, with very little organic matter. Planted in 2002 from a massal selection.
CLONES OF NEBBIOLO	Massal selection.
WINEMAKING	20 days fermentation at controlled temperature, plunged and pumped over daily
MATURATION	2 years in barriques (30% new, 70% used), then racked to a stainless steel tank for 10 months before bottling.
TASTING NOTES	delightfully warm and upfront bouquet of red fruit and dried rose, enriched by aromatic herbs and spices. On the palate it is balanced, intense with an extremely enjoyable finish of spice and red fruit. The clay, silty soil high in limestone gives the structure and the warmth of aromas.
YIELD/HA	40 q
BOTTLES MADE	2.911 + 150 Magnum + 25 Double Magnum
SERVING TEMPERATURE	17°-18°
ALCOHOL	14,5%
AGEING POTENTIAL	Up to 12-15 years

