

2017
ENZOBOGLIETTI

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

DENOMINAZIONE	BAROLO DOCG Boiolo
GRAPE VARIETY	100% Nebbiolo
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra
EXPOSURE	From east to southeast
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	Bright ruby colour. Well defined aromatics of red fruit, dried rose and sweet spice. Supple and vibrant the boiolo from this vintage reveals a remarkable texture both velvety and sinewy with a fine and long aftertaste.
YIELD/HA	40 q
BOTTLES MADE	3.192 + 100 Magnum + 24 Double Magnum
SERVING TEMPERATURE	17°-18°
ABV	14%
AGEING POTENTIAL	Up to 12-15 years



Az. Agricola **ENZO BOGLIETTI**

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CAMPAIGN FINANCED ACCORDING TO (EC) REGULATION NO. 1308/2013