

ENZO BOGLIETTI BAROLO D.O.C.G. BOIOLO 2015

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. A further 60 days post fermentation maceration on skins.
MATURATION	2 years in used barriques.
TASTING NOTES	Bright ruby with an orange hue. Appealing and intense mix of red and dark fruit with some sweet spice. Fruity, fresh and vibrant beautifully supple with pure fruit characters this version of the cru boiolo exhibits great depth and a fine balance. Youthful, complex, a classically crafted barolo.
YIELD/HA	40 q
BOTTLES MADE	4366 + 100 Magnum + 25 Double Magnum
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 12-15 years

