

# ENZO BOGLIETTI BAROLO D.O.C.G. BOIOLO 2016

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 colour. Delicate bouquet of dried flowers and yellow stone fruits. The palate is round, extremely well balanced and enjoyable. The aftertaste is smooth with finely textured tannins. The clay, silty soil high in limestone gives the structure and the warmth of aromas.
YIELD/HA	40 q
BOTTLES MADE	6.540 + 100 Magnum + 25 Doppri Magnum
SERVING TEMPERATURE	17°-18°
ABV	14%
AGEING POTENTIAL	Up to 12-15 years

