

ENZO BOGLIETTI BAROLO D.O.C.G. BOIOLO 2017

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 with a light orange hue. Elegant bouquet of flowers, dark and red fruit with hints of tea leaves and orange peel. Balance and intensity stands out at the palate, succulent and juicy it is a complex Barolo yet easy to enjoy. Finish is long with a very pleasant acidity. The clay, silty soil high in limestone gives the structure and the warmth of aromas.
YIELD/HA	40 q
BOTTLES MADE	5240 + 100 Magnum + 24 Doppri Magnum
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 12-15 years



ENZO BOGLIETTI Società Agricola Semplice

Via Fontane 18/A La Morra (CN)

Tel. +39 0173 50330 • Fax +39 0173 500606

info@enzoboglietti.com • www.enzoboglietti.com

