

# ENZO BOGLIETTI

## BAROLO D.O.C.G.

### BRUNATE 2011

DENOMINAZIONE	BAROLO DOCG Brunate
GRAPE VARIETY	100% Nebbiolo
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra
EXPOSURE	S/S-E
ALTITUDE	ranging between 300 and 350 m
SOIL	Silty clay soil, alkaline with very little organic matter. Planted in 2005.
CLONES OF NEBBIOLO	CVT 71; 423; CVT CN 142
WINEMAKING	28 days fermentation at controlled temperature, plunged and pumped over daily
MATURATION	2 years in a large oak vat, then racked to a concrete tank for 10 months before bottling.
TASTING NOTES	<p>Austere and mineral bouquet, with spice, aromatic herbs and dark fruit being the prevalent aromas. The palate delivers a heady combination of ripe and silky tannins with fruit flavours. The aftertaste is deep and very long.</p> <p>The silty clay soil with little organic matter is responsible for the powerful yet austere structure, the large clay patches give the complexity of flavours and aromas.</p>
YIELD/HA	40 q
BOTTLES MADE	2.833 + 150 Magnum
SERVING TEMPERATURE	17°-18°
ALCOHOL	14,5%
AGEING POTENTIAL	Up to 15-20 years