

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	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. 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.
YIELD/HA	40 q
BOTTLES MADE	2.833 + 150 Magnum
SERVING TEMPERATURE	17°-18°
ALCOHOL	14,5%
AGEING POTENTIAL	Up to 15-20 years

