

# ENZO BOGLIETTI

## BAROLO D.O.C.G.

### BRUNATE 2012

DENOMINAZIONE	BAROLO DOCG Brunate
GRAPE VARIETY	100% Nebbiolo
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra
EXPOSURE	From south to southeast
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	Bright ruby colour with an orange hue. Alluring bouquet of rose petals, red cherry, raspberry, goudron and some sweet spice. The palate exudes grace and great harmony amongst aromatics, acidity and lovely ripe tannins. This vintage of the "cru" Brunate is already very appealing and deliciously varietal. 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	2350 + 100 Magnum + 24 Double Magum
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 15-20 years