

ENZO BOGLIETTI  
BAROLO D.O.C.G.  
BRUNATE 2013

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 a light orange hue. Delicate fragrances of violets, aromatic herbs, dark fruit and sweet spice are intriguing and refined. Composed and finely structured the palate replicates the complexity of the bouquet. Silky tannins and a bright acidity lead to a lengthy finale. A Barolo of superb austerity and elegance.
YIELD/HA	40 q
BOTTLES MADE	2.932 + 100 Magnum + 24 Double Magum
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 15-20 years