

# ENZO BOGLIETTI BAROLO D.O.C.G. BRUNATE 2015

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	20 Days fermentation at controlled temperature, plunged and pumped over daily. A further 60 days post fermentation maceration on skins.
MATURATION	30 months in used french oak barrels and foudre.
TASTING NOTES	Bright ruby colour with an orange hue. Beautiful combination of subtle floral and red fruit aromatics. This Brunate unveils great Nebbiolo purity, elegance and depth while maintaining an appealing freshness. Complex, vivid and persistent this Barolo is refined, balanced and lengthy. We recommend decanting.
YIELD/HA	40 q
BOTTLES MADE	1.966 + 100 Magnum + 25 Double Magum
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 15-20 years


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