

ENZO BOGLIETTI

BAROLO D.O.C.G.

BRUNATE 2016

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	<p>Light, bright ruby colour with an orange hue. Beautifully lifted bouquet of red and dark fruit, fresh rose and some spice. A classy version of Brunate that combines austerity, vibrant fruit characters and fine tannins. Persistent, fulfilling and exquisitely varietal.</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	2.300 + 100 Magnum + 25 Doppio Magum
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 15-20 years

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