

ENZO BOGLIETTI BAROLO D.O.C.G. BRUNATE 2017

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. Plentiful aromatics of cherry, violet, tobacco and liquorice. The palate delivers the same exuberance of the bouquet and shows an abundance of fine, ripe tannins. Balanced and harmoniously structured has a long and vibrant finish. 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	2580 + 100 Magnum + 24 Doppio Magum
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 15-20 years

