

ENZO BOGLIETTI

BAROLO D.O.C.G.

BRUNATE 2017

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| 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 Doppi Magnum |
| SERVING TEMPERATURE | 17°-18° |
| ABV | 14,5% |
| AGEING POTENTIAL | Up to 15-20 years |

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