

ENZO BOGLIETTI

BAROLO D.O.C.G.

CASE NERE 2010

DENOMINAZIONE	BAROLO DOCG Case Nere
GRAPE VARIETY	100% Nebbiolo
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra
EXPOSURE	southeast
ALTITUDE	Around 350 m
SOIL	Silty clay soil with clay patches and little organic matter.
CLONES OF NEBBIOLO	CVT CN 142; CVT 71, 141
WINEMAKING	Crushed and destemmed, spontaneously fermented for 3/4 weeks.
MATURATION	Aged in a combination of new and used barriques for the first year, in a large oak vat for the second, then racked to a stainless steel tank for a further 10 months prior to bottling.
TASTING NOTES	Bright ruby colour with an orange hue. Extremely complex nose with dry flowers, red fruit, flint and truffle above all. Austere and imposing at the palate with fine tannins. A racy Barolo that is well suited for a long cellaring.
YIELD/HA	45 q
BOTTLES MADE	3.970 and 150 magnums.
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 12-15 years

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