

# ENZO BOGLIETTI

## BAROLO D.O.C.G.

### CASE NERE 2011

DENOMINAZIONE	BAROLO DOCG Case Nere
GRAPE VARIETY	100% Nebbiolo
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra
EXPOSURE	S-E
ALTITUDE	around 350 m
SOIL	Silty clay soil with clay patches and little organic matter. 20% of vines 60 years old, 80% of vines 14 y.o.
CLONES OF NEBBIOLO	CVT CN 142; CVT 71, 141
WINEMAKING	18 days fermentation at controlled temperature, plunged and pumped over daily
MATURATION	First year in barriques, second year in a large oak vat then transferred to a stainless steel tank for a further 10 months before bottling.
TASTING NOTES	Pronounced aromas of dark fruit, goudron, forest undergrowth and cloves on the nose. Ample fruit and spice flavours fill the palate with imposing fine tannins which provide length and an elegant finish. The clay portion of the soil is responsible for the robust structure while the clay patches provide for the freshness and balance of aromas.
YIELD/HA	45 q
BOTTLES MADE	3.566 + 150 Magnum
SERVING TEMPERATURE	17°-18°
ALCOHOL	14,5%
AGEING POTENTIAL	Up to 12-15 years