


ENZO BOGLIETTI
BAROLO D.O.C.G.
CASE NERE 2013

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. 20% of vines 60 years old, 80% of vines 14 years old.
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	Deep, bright, ruby colour. Fine, mineral bouquet with hints of dark fruit, sweet spice and aromatic herbs. This Barolo moves smoothly across the palate with opulent fruit aromas, showing a solid backbone, racy tannins and an extremely long finish.
YIELD/HA	45 q
BOTTLES MADE	2.904 + 100 Magnum + 24 Double Magnum
SERVING TEMPERATURE	17°-18°
ABV	14%
AGEING POTENTIAL	Up to 12-15 years