

2017
ENZOBOGLIETTI

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

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| 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 |



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CAMPAIGN FINANCED ACCORDING TO (EC) REGULATION NO. 1308/2013