

ENZO BOGLIETTI BAROLO D.O.C.G. CASE NERE 2015

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	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. The bouquet is tight, mineral with piercing sweet spice, herbal and fruit notes. The palate has profound fruit flavours, is balanced and supported by fresh acidity. The tannins are delightfully evident ripe and round. A fantastic expression of Cru Case Nere from a perfect vintage. We recommend decanting.
YIELD/HA	45 q
BOTTLES MADE	3.633 + 100 Magnum + 25 Double Magnum
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 12-15 years



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