

ENZO BOGLIETTI

BAROLO D.O.C.G.

CASE NERE 2016

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	<p>Light, bright ruby colour with an orange hue. Intense bouquet of dark fruit, aromatic herbs and some liquorice notes.</p> <p>An imposing Case Nere, true to the character of the vineyard that shows a juicy fruit core surrounded by sturdy but pleasant tannins and supported by a vivid acidity that contributes to a delicious long aftertaste. A Barolo of great aromatic complexity and length that shows great finesse despite the monumental frame.</p>
YIELD/HA	45 q
BOTTLES MADE	2.300 + 100 Magnum + 25 Double Magnum
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 12-15 years

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