

# ENZO BOGLIETTI BAROLO D.O.C.G. CASE NERE 2017

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. Alluring aromatics of red fruit, liquorice and some mineral notes. Classically structured with an exquisite density, the tannins are beautifully evident but fine and very pleasant. A very intriguing vintage of Case Nere remarkable for finesse and elegance. 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	2.400 + 100 Magnum + 24 Double Magnum
SERVING TEMPERATURE	17°-18°
ABV	15%
AGEING POTENTIAL	Up to 12-15 years

