

ENZO BOGLIETTI BAROLO D.O.C.G. RISERVA 2007

DENOMINAZIONE	BAROLO DOCG Riserva
GRAPE VARIETY	100% Nebbiolo
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra
EXPOSURE	From east to southeast
ALTITUDE	Ranging between 300 and 350 m
SOIL	Silty clay soil, subalkaline, with very little organic matter.
CLONES OF NEBBIOLO	CVT 71; 423; CVT CN 142
WINEMAKING	28 days fermentation at controlled temperature, plunged and pumped over daily.
MATURATION	45 mesi (15 mesi in barriques più 30 mesi in legno grande) e 8 mesi in bottiglia.
TASTING NOTES	Bright ruby colour with a orange hue. Intense bouquet of sweet and pungent spice, dried flowers, hay and dark fruit. Beautifully rich and smooth at the palate it flows gracefully with a roundness and harmony of fruit perfectly integrated with ripe, fine tannins. Very pleasant long aftertaste.
YIELD/HA	40 q
BOTTLES MADE	3.550 + 250 Magnum + 50 Double Magnum
SERVING TEMPERATURE	17°-18°
ABV	15%
AGEING POTENTIAL	Up to 15-20 years

