

ENZO BOGLIETTI

BAROLO D.O.C.G.

RISERVA 2008

DENOMINAZIONE	BAROLO DOCG Riserva
GRAPE VARIETY	100% Nebbiolo
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra
EXPOSURE	S/S-E
ALTITUDE	ranging between 300 and 350 m
SOIL	Silty clay soil, subalkaline, with very little organic matter. Planted in 2005.
CLONES OF NEBBIOLO	CVT 71; 423; CVT CN 142
WINEMAKING	28 days fermentation at controlled temperature, plunged and pumped over daily
MATURATION	First year in barriques (60%new, 40%used), then racked to a large oak vat for 2 years, finally transferred to a stainless steel tank for a further 22 months. This Barolo is kept in bottle for 30 months prior release.
TASTING NOTES	Deep garnet colour with a light orange hue. Elegant and restrained bouquet with some of the most typical Barolo aromatics : dried flowers, aromatic herbs, spice and red fruit. As in the nose the palate shows the same complexity of aroma. Silky tannins accompany a remarkable acidity and sapidity to deliver a long mineral finish. A Barolo of superb finesse and longevity.
YIELD/HA	40 q
BOTTLES MADE	4.490 + 270 Magnum + 49 Double Magnum
SERVING TEMPERATURE	17°-18°
ALCOHOL	14,5%
AGEING POTENTIAL	Up to 15-20 years

