

ENZO BOGLIETTI

VINO SPUMANTE DI QUALITÀ

METODO CLASSICO

BRUT NATURE



DENOMINAZIONE	Vino spumante di qualità metodo classico Brut Nature.
VINES TRAINING METHOD	Guyot
SOIL	Silty clay soil, subalkaline with very little organic matter.
MATURATION	36 months
TASTING NOTES	The colour is golden yellow, bright and intense. Fine bouquet of yellow flowers and stone fruit, with pastry and agrumes notes. The palate is rich, but pleasantly tight with a lively acidity throughout the palate that contributes to a long, clean cut, mineral finish. A fine methode champenoise well balanced, dense and very elegant. Excellent as an aperitif as well as with food.
BOTTLES MADE	420
ABV	12,5%
AGEING POTENTIAL	Up to 5 years.

Az. Agricola **ENZO BOGLIETTI**

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