

ENZO BOGLIETTI
 LANGHE D.O.C.
 CHARDONNAY 2015

DENOMINAZIONE	LANGHE D.O.C. Chardonnay
GRAPE VARIETY	100% Chardonnay
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra
SOIL	Limestone with some silt and sand
WINEMAKING	destemmed and crushed, with cold maceration prior to spontaneous fermentation
MATURATION	6 months (80% in stainless steel tank 20% legno vecchio)
TASTING NOTES	Pale straw colour with a green glow. Intriguing and intense bouquet of herbal and citrus aromas. Rich and very focussed at the palate with a long and aromatic finale.
YIELD/HA	6 to 6.5 Tonnes
BOTTLES MADE	8.000 + 200 Magnum + 20 Double Magnum
SERVING TEMPERATURE	10°-12°
ALCOHOL	Vol13%
AGEING POTENTIAL	Up to 5 years

