

2017
ENZOBOGLIETTI

ENZO BOGLIETTI LANGHE D.O.C. CHARDONNAY 2016



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 tanks, 20% in used barrels
TASTING NOTES	Lemon straw with golden hues. Intense and fragrant bouquet of flowers and stone fruit. Finely textured and harmonious it has a vivid acidity that leads to a very persistent finish. A Chardonnay that shows great finesse and a mouthwatering freshness.
YIELD/HA	6 to 6.5 Tonnes
BOTTLES MADE	9.000 + 200 Magnum
SERVING TEMPERATURE	10°-12°
ABV	13,5%
AGEING POTENTIAL	Up to 5 years

Az. Agricola **ENZO BOGLIETTI**

di Gianni e Enzo Boglietti s.s. - Via Fontane 18/A La Morra (CN)

Tel. +39 0173 50330 • Fax +39 0173 500606 • info@enzoboglietti.com • www.enzoboglietti.com



CAMPAIGN FINANCED ACCORDING TO (EC) REGULATION NO. 1308/2013