

ENZO BOGLIETTI LANGHE D.O.C. CHARDONNAY 2017



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. The bouquet is simply exquisite with stone fruit and acacia honey aromatics. Finely textured, rich, but with considerable freshness and subtlety. despite 2017 hot summer conditions the alcohol is perfectly integrated the aromas bright and focused.
YIELD/HA	6 to 6.5 Tonnes
BOTTLES MADE	9.266 + 200 Magnum
SERVING TEMPERATURE	10°-12°
ABV	13,5%
AGEING POTENTIAL	Up to 5 years

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