

# ENZO BOGLIETTI

## DOLCETTO D'ALBA D.O.C.

### 2014

DENOMINAZIONE	DOLCETTO D'ALBA D.O.C.
GRAPE VARIETY	100% Dolcetto
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra, Roddino, Sinio
WINEMAKING	7 days fermentation at controlled temperature. Plunged and pumped over daily.
MATURATION	9 months partly in stainless tank partly in used barriques.
TASTING NOTES	Deep, bright garnet color. The nose is floral with notes of ripe fruit, acacia and gorse. The palate is rich, full body, sapid with a vivid acidity.
YIELD/HA	50 q
BOTTLES MADE	9.180 + 150 Magnum + 30 Double Magnum
SERVING TEMPERATURE	16°-18°
ALCOHOL	13%
AGEING POTENTIAL	Up to 5 years

