

2017
ENZOBOGLIETTI

ENZO BOGLIETTI DOLCETTO D'ALBA D.O.C. 2015

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 tanks partly in used barriques.
TASTING NOTES	Deep bright ruby colour. Intense aromatics of dark cherries, plums, sweetspice and savoury notes. The palate is fresh and rich with vivid red and black fruit aromas and a pleasant acidity. A true to character Dolcetto from a great vintage.
YIELD/HA	50 q
BOTTLES MADE	9.700 + 150 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 5 years



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