

# ENZO BOGLIETTI

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

### 2017



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	Bright ruby colour with a purple hue. Fragrant dark ripe fruit with undertones of earth and spice. Abundant fruit carries through the palate to a juicy earthy core and a mouthwatering long finish.
YIELD/HA	50 q
BOTTLES MADE	9.153 + 100 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14%
AGEING POTENTIAL	Up to 5 years

Az. Agricola **ENZO BOGLIETTI**

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