

ENZO BOGLIETTI

DOLCETTO D'ALBA D.O.C.

2018

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	6 months partly in stainless tanks partly in used barriques.
TASTING NOTES	Bright purple colour. The nose shows appealing aromatics of cherry, blueberry, undergrowth and some spice. Succulent and fresh at the palate, the fruit aromatics are enhanced by a bright acidity that makes this Dolcetto vivid and easy to enjoy. A true to character of the grape Dolcetto from a cool vintage.
YIELD/HA	50 q
BOTTLES MADE	10.100 + 150 Magnum
SERVING TEMPERATURE	16°-18°
ABV	13,5%
AGEING POTENTIAL	Up to 5 years

