

ENZO BOGLIETTI DOLCETTO D'ALBA D.O.C. TIGLINERI 2016

DENOMINAZIONE	DOLCETTO D'ALBA D.O.C. Tiglineri
GRAPE VARIETY	100% Dolcetto
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra, Monforte, Sinio
WINEMAKING	10 days fermentation at controlled temperature. Plunged and pumped over daily.
MATURATION	9 months in used barriques then racked to a stainless tank for a further month.
TASTING NOTES	Vivid dark ruby colour. The 2016 Tigli Neri opens with fragrant berries and dark fruit notes followed by nuances of aromatic herbs and flowers. The palate has pleasant fruit aromatics surrounded by grippy tannins. It shows a sturdy frame, it is tense and wild with a bright acidity and great length. We recommend decanting.
YIELD/HA	45 q
BOTTLES MADE	5.800
SERVING TEMPERATURE	16°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 7-8 years.



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