

ENZO BOGLIETTI DOLCETTO D'ALBA D.O.C. TIGLINERI 2017

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	6 months in french oak, 3 months in concrete tank, 3 months in bottle.
TASTING NOTES	Dark ruby colour bright and deep. It shows a rich bouquet, fruity yet austere. A finely structured Dolcetto with vivid aromas of cherries, blueberries and aromatic herbs that finishes long with a charming tension, fine tannins and a pleasant bitterness.
YIELD/HA	45 q
BOTTLES MADE	5.700 + 150 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 7-8 years.

