

ENZO BOGLIETTI DOLCETTO D'ALBA D.O.C. TIGLINERI 2018

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	Very deep ruby colour. This Dolcetto boasts an attractive bouquet of aromatic herbs and succulent dark fruits. Rich yet vibrant the palate framed by fine firm tannins and vivid acidity. Long and pleasant finish.
YIELD/HA	45 q
BOTTLES MADE	6.366 + 150 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 7-8 years.

