

ENZO BOGLIETTI DOLCETTO D'ALBA D.O.C. TIGLINERI 2019

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	Deep ruby colour with a purple hue. The nose is loaded with ripe fruit, flowers and undergrowth. The palate is complex, profound, inebriating. An intriguing, savoury, ever changing Dolcetto d'Alba from a very fine vintage.
YIELD/HA	45 q
BOTTLES MADE	4120 + 150 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14%
AGEING POTENTIAL	Up to 7-8 years.

