

ENZO BOGLIETTI
 LANGHE D.O.C.
 BUIO 2013

DENOMINAZIONE	LANGHE D.O.C. Buio
GRAPE VARIETY	80% Nebbiolo + 20% Barbera
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra-Roddino
SOIL	Silty clay soil with rocky patches.
WINEMAKING	12 days fermentation at controlled temperature. Plunged and pumped over daily.
MATURATION	18 months in barriques, 40% new, then racked to a stainless tank for further 6 months.
TASTING NOTES	Intense ruby color. Fruity and floral bouquet complex and crisp. The palate is vibrant and well balanced with smooth tannins and long pleasant finish.
YIELD/HA	40 q
BOTTLES MADE	2.366 + 150 Magnum
SERVING TEMPERATURE	16°-18°
ALCOHOL	14%
AGEING POTENTIAL	Up to 8-9 years

