

2017  
ENZOBOGLIETTI

# ENZO BOGLIETTI LANGHE D.O.C. BUIO 2014

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	Bright ruby colour. Austere and floral bouquet with hints of red fruit, chocolate and sweet spice. Aromas of cherries and rose unfold at the palate, fine grained tannins contribute to a long and exquisite finish. A Nebbiolo ready to drink now that will age gracefully. The addition of Barbera softens the nebbiolo and make it easier to enjoy.
YIELD/HA	40 q
BOTTLES MADE	1.134 + 100 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14%
AGEING POTENTIAL	Up to 8-9 years



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