

ENZO BOGLIETTI
 LANGHE D.O.C.
 BUIO 2015



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. Fresh and vibrant packed with ripe fruit, spiciness and some oak. This distinct "BUIO" shows mouth filling fruit characters, it has a sturdy frame, ripe tannins and remarkable length. The addition of Barbera softens the Nebbiolo and makes it easier to enjoy.
YIELD/HA	40 q
BOTTLES MADE	2.366 + 150 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14%
AGEING POTENTIAL	Up to 8-9 years



Az. Agricola **ENZO BOGLIETTI**

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