

ENZO BOGLIETTI LANGHE D.O.C. BUIO 2016

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, complex bouquet of red and dark fruit with some floral notes. Vividly defined fruit flavours of dark cherry, rose and spice are matched by firm yet fine tannins. This version of the "Buio" is intense and classy, enhanced by a bright acidity. The addition of Barbera softens the Nebbiolo and makes it easier to enjoy.
YIELD/HA	40 q
BOTTLES MADE	2.030 + 175 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14%
AGEING POTENTIAL	Up to 8-9 years



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