

ENZO BOGLIETTI
LANGHE D.O.C.
BUIO 2017



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	Deep, bright ruby red. The bouquet is intense and pleasantly engaging, with plenty of red fruit, sweet spice and flowers notes. The palate has a heady mix of fruit flavours and silky tannins, is finely structured yet rich and juicy. The finale is very persistent with a zippy acidity brought in by the addition of the Barbera that also softens the Nebbiolo and make it easier to enjoy.
YIELD/HA	40 q
BOTTLES MADE	1633 + 150 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 8-9 years



Az. Agricola **ENZO BOGLIETTI**

di Gianni e Enzo Boglietti s.s. - Via Fontane 18/A La Morra (CN)

Tel. +39 0173 50330 • Fax +39 0173 500606 • info@enzoboglietti.com • www.enzoboglietti.com



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