

2017
ENZOBOGLIETTI

ENZO BOGLIETTI LANGHE D.O.C. CABERNET 2013

DENOMINAZIONE	LANGHE D.O.C. Cabernet
GRAPE VARIETY	100% Cabernet Sauvignon
VINES TRAINING METHOD	Guyot
ORIGIN	Roddino
ALTITUDE	480 mt
SOIL	Silty soil, alkaline, with little organic matter.
WINEMAKING	12 days fermentation at controlled temperature. Plunged and pumped over daily.
MATURATION	23 months in barriques, 40% new, then racked to a stainless tank for a further six months.
TASTING NOTES	Deep ruby colour. The extreme complexity of this young Cabernet is shown by aromas of dark fruit, aromatic herbs, and flowers. The palate is muscular and generous yet elegant with fruit characters aplenty. Dense and youthful shows an immense potential.
YIELD/HA	40 q
BOTTLES MADE	1.100 + 50 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 12-15 years.



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