

# ENZO BOGLIETTI LANGHE D.O.C. CABERNET 2016

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	3 weeks 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	Bright, dark crimson colour. Intense and alluring bouquet, predominant dark fruit mingle with a touch of oak and a pleasant green whiff. This straight Cabernet Sauvignon perfectly combines the density of ripe fruit with the lightness and the balance of the aromatics. The finish is impeccable: long and neat. One of the best Langhe Cabernet produced at Boglietti's definitely worth cellaring.
YIELD/HA	40 q
BOTTLES MADE	1.100 + 50 Magnum
SERVING TEMPERATURE	16°-18°
ABV	15%
AGEING POTENTIAL	Up to 12-15 years.

