

2017
ENZOBOGLIETTI

ENZO BOGLIETTI LANGHE D.O.C. MERLOT 2014



DENOMINAZIONE	LANGHE D.O.C. Merlot
GRAPE VARIETY	100% Merlot
VINES TRAINING METHOD	Guyot
ORIGIN	Roddino
ALTITUDE	470 mt.
SOIL	Silty soil, alkaline, with little organic matter.
WINEMAKING	12 days fermentation at controlled temperature. Plunged and pumped over daily.
MATURATION	20 months in barriques, 40%new, then racked to a stainless steel tank for further 2 months.
TASTING NOTES	Deep ruby colour with an orange hue. The nose is very intense with aromas of ripe plums, hay, chocolate, sweet spice, subtle oak and a pleasant green whiff. The palate shows vigour and richness, dusty tannins and a vivid acidity that leads to a very long finale.
YIELD/HA	40 q
BOTTLES MADE	929 + 50 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 12-15 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



CAMPAIGN FINANCED ACCORDING TO (EC) REGULATION NO. 1308/2013