

ENZO BOGLIETTI LANGHE D.O.C. MERLOT 2017

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	3 weeks 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	Bright ruby colour with a purple hue. Rich and alluring bouquet: dark fruit, hay, sweet spice and pleasant green whiff. A vigorous full bodied Merlot enriched by fine tannins a fresh long finish.
YIELD/HA	40 q
BOTTLES MADE	1.233 + 50 Magnum
SERVING TEMPERATURE	16°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 12-15 years.

