

ENZO BOGLIETTI BAROLO D.O.C.G. RISERVA 2005

DENOMINAZIONE	BAROLO DOCG Riserva
GRAPE VARIETY	100% Nebbiolo
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra
EXPOSURE	From east to southeast
ALTITUDE	Ranging between 300 and 350 m
SOIL	Silty clay soil, subalkaline, with very little organic matter.
CLONES OF NEBBIOLO	CVT 71; 423; CVT CN 142
WINEMAKING	28 days fermentation at controlled temperature, plunged and pumped over daily.
MATURATION	45 mesi (15 mesi in barriques più 30 mesi in legno grande) e 8 mesi in bottiglia.
TASTING NOTES	Intense, bright ruby colour with a light orange hue. The nose is opulent and very inviting: red and dark fruit, aromatic herbs e dried flowers are predominant. Energetic, fresh and vibrant at the palate, it shows the same remarkable diversity of the bouquet with plenty of fine earthy tannins and a everlasting finish. A barolo of extraordinary complexity, power and longevity. A monument to barolo!
YIELD/HA	40 q
BOTTLES MADE	3.872 + 250 Magnum + 48 Double Magnum
SERVING TEMPERATURE	17°-18°
ABV	14,5%
AGEING POTENTIAL	Up to 15-20 years

