

ENZO BOGLIETTI

BAROLO DOCG DEL COMUNE DI LA MORRA 2021

Denominazione	Barolo DOCG del Comune di La Morra
Grape Variety	100% Nebbiolo
Vines Training Method	Cuyot
Origin	La Morra
Soil	Silty clay soil, subalkaline, with very little organic matter.
Winemaking	20 days fermentation at controlled temperatures, plunged and pumped over daily.
Maturation	24 months in French oak.
Tasting notes	Ruby red. Slightly restrained, with a typical, wild feel mingling fruit and a touch of smokiness. Structured, yet textured, following a straight line with a spiciness reminiscent of cinnamon and nutmeg. The finish is grainy, despite a mellow texture, yet sapid. Wild boar filet with cranberry sauce and Christmas spices.
Bottles Made	6646 bottles + 150 magnums
ABV	14%
Serving Temperature	17°-18° C
Ageing Potential	Up to 12-15 years.

