

Enzo Boglietti

“The Rock Star of Barolo”

“It would take a Bruce Springsteen ballad to describe the scene in this corner of the Langhe: father and son washing the barriques in the courtyard, the door bell ringing, dogs barking, the sound of footsteps, the burning July sun. A man in his early thirties comes out to meet us wearing boots, jeans, and a black shirt. It is him, Enzo Boglietti, the rock star of Barolo. He welcomes us into the kitchen and begins to talk. He has been married for two weeks and has been making wine for five or six years. Two godfathers keep watch over him, just like Jerry Lee Lewis and Roy Orbison; the one looks after his modern side (the barrique) and the other looks after his traditional, melodic lyricism (in other words, balance). And this is what his wines are like.” *Italian Wines 1998, Gambero Rosso*

Since Enzo Boglietti assumed control at his family domain, he has pushed quality to near Barolo’s summit. Despite spectacular vineyard holdings, the family had sold the entire production in bulk prior to 1991. Perhaps inspired by local leaders, Elio Altare and Roberto Voerzio, young Enzo set out to maximize the potential of his vineyards.

While Barolo lacks Burgundy’s formalized vineyard hierarchy, there is clearly a local understanding of the top sites. Some of the very best in the appellation lie along a steep slope south of La Morra. Along this slope are famous names like Case Nere, Fossati, Cerequio, and Brunate. These south and southeast facing parcels produce some of Barolo’s most profound wines—especially Brunate which would clearly be ranked *Grand Cru* if Piedmont ever adopted the Burgundian classification system.

Most of Enzo’s vineyard holdings are on this “Golden Slope,” and it is their quality that has allowed him to progress so quickly. A high percentage of old (and very healthy) vines, allows him to produce rich *normale* and incredible *cru* Dolcetto, Barbera, and Barolo. The total production of the domain is less than 4,000 cases, so quantities are always tight. Until 2000, almost the entire production was sold directly to his mailing list and to restaurants in Italy and Switzerland. Today, we are proud to be Enzo’s



exclusive US agents. Quantities are small, but isn’t that always the case with wines like Enzo’s?

Dolcetto “Tiglineri”

Selected from old vine parcels in Dogliani and Monforte (for power) and La Morra (for perfume), this wine ranks among the finest Dolcettos made for its purity and length.

Barbera “Romani”

Gambero Rosso — “This is a great wine, vinified with an expert touch, where the varietal aromas blend perfectly with the sweetness of the wood ...”

Langhe “Buio”

Enzo uses his young vine Barolo fruit, combined with some Barbera, to produce Buio. Unabashedly flamboyant, this is the wine to drink while waiting for the *cru* Barolos to mature!

Barolo crus

Fossati is the most powerful *cru*, and Enzo produces his most notably “new style” wine there. *Tre Bicchieri* from Gambero Rosso in 1996.

Brunate is the most refined *cru*. The wine goes into barrique for only 6 months, then finishes *elevage* in large wooden uprights. Magical Barolo.

Case Nere falls somewhere between the two in style. It is often called Enzo’s best Barolo, and is marked by a very rich middle and finish.

ENZO BOGLIETTI

Piedmont, Italy

OVERVIEW

Proprietor: Enzo Boglietti

Winemakers: Enzo & Gianni Boglietti

Beginning in 1991, Enzo assembled this tiny estate from scattered family holdings and a few purchased plots. He was blessed with old vine sites on the hillside that contains Fossati, Brunate, Cerequio, Case Nere, and La Serra (aka La Morra's "Golden Slope"). His first commercial releases, from the 1993 vintage, received immediate critical acclaim.

For the 2003 vintage, Enzo purchased a spectacular parcel of Arione in Serralunga, and adjacent to Conterno's Cascina Francia.

VINEYARD INFORMATION

Soils: Many variations of calcareous marls (mostly Tortonian).

Zone: Barolo (mostly La Morra)

RECENT VINTAGES

2007 – Very good to excellent vintages. Wines are extremely fresh and aromatic.

2006 – An excellent vintage. Expressive wines with great purity.

2005 – A mixed vintage with potential for strong wines, but not at the level of 04 or 06.

2004 – Another great vintage. Classic wines, in the style of 2001.

2003 – A year marked by heat and drought. Great Barberas and Dolcettos for near-term drinking.

ADDITIONAL WINEMAKING NOTES

Enzo adopted many "modernist" techniques early on, but has slowly backed away from many of them. He aims to produce wines that have more "traditional" aromatics and flavors, but retain the accessibility of the new wave.

THE WINES

Dolcetto d'Alba "Tiglineri"

Fruit source: 3 parcels of old vines in ...

- The Fossati cru ("*perfume of a cru*")
- Monforte ("*adds structure*")
- Dogliani ("*for completeness*")

Ave. Yield: 30 hL/hA

Aging: 12 months in 2- and 3-year-old French barrique

Production: 800 cases

Barbera d'Alba "Roscaletto"

Fruit source: 70-year-old vineyard in La Morra

Ave. Yield: NA

Aging: 12 months in barrique (80% new)

Production: 330 cases

Langhe Rosso "Buio"

Grapes: 75% Nebbiolo, 25% Barbera

Fruit source: several sites in La Morra

Ave. Yield: NA

Aging: 12 months in barrique (60% new)

Production: 600 cases

Barolo Crus (Brunate, Fossati, Case Nere, Arione)

Fruit source: Estate vineyards exclusively.

Ave. Yield: 30 hL/hA

Aging: 6 months in barrique, followed by 12 months in botte.

Production: Brunate 300 cases, Case Nere 300 cases, Fossati 400 cases, Arione 300 cases