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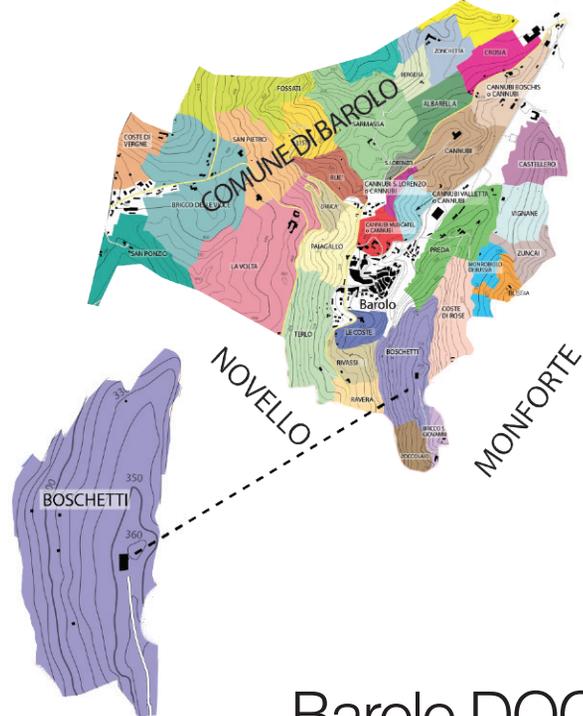
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CASCINA
BOSCHETTI

Gomba

Azienda Agricola
Barolo - Italia



Barolo DOCG
"Boschetti" Riserva 2015

The Vineyard

Location: Barolo (Cuneo-Piedmont). This is the vineyard, the only one, that Sergio Gomba found on the Boschetti hill when he bought the estate, in the summer of 1991. Estimated age about 70 years.

Position: 320 m. above the sea level, facing south-west.

Soil: grey/white marl, rich in carbonates and fine sand of marine origin. Traditionally it produces wines recognizable by the finesse, the intensity of the fragrance and softness of the tannins

The Vine

Grape variety: Nebbiolo 100%, with vines about 70 years old. Manual harvesting with selection of the bunches.

Pruning: Guyot.

Density: 4,400 vines per hectare.

The Vintage 2015

The 2015 vintage began with a winter marked by plenty of snow, providing the soil with an excellent supply of water.

Combined with mild spring temperatures from February on, this factor brought forward the vegetative cycle, which meant that bud break was earlier than in 2014, and the same can be said for flowering, which began towards the middle of May and was followed by an excellent berry set.

The season continued with a series of rainfalls between the end of May and the first ten days of June. From the second half of June throughout the month of July, there was no rain and temperatures stabilized to above-average maximums, as can be seen from the fact that maximum temperatures during July peaked at around 40°C, with averages substantially above 30°C. However, the vineyards were in no way stressed by the heat, thanks to the plentiful water supplies which had accumulated during the early months of the year. The climatic conditions recorded at the beginning of the summer laid the foundations for the ripening of the grapes about ten days earlier than in the previous vintage, but in line with what we could call a "normal" year. In terms of quantity, production was on average within the norm. This allowed for taking action by means of careful, targeted green harvesting. Particular attention had to be paid this year to the management in the vineyard of the foliage: in view of the abundance of solar radiation, great care had to be taken not to uncover the clusters excessively and cause damage from scorching, especially in vineyards facing south, south-west. The vintage can be recorded as one of the very best of recent years, with no particular protective measures needing to be taken as the climate made a decisive contribution to limiting the development of fungal diseases.

Serving

Serve at a temperature of 18°C pouring into large glasses (balloon). After being for a long time in a bottle it needs oxygen and it is better to swirl sometimes the wine in the glass while drinking. You will enjoy the fascinating evolution of perfumes and flavours.

Food pairing

tajarin (fine tagliatelle) or plin (small Piedmont ravioli) with Alba White Truffle, red meats, roasts, game and hard cheeses.