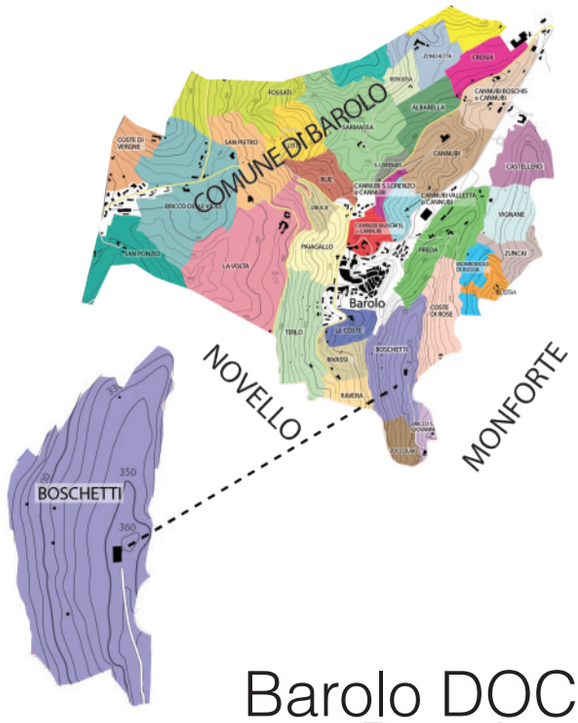
40°
ANNIVERSARIO
1977 - 2017

CASCINA
BOSCHETTI
Gomba
Azienda Agricola
Barolo . Italia



Barolo DOCG
"Boschetti"

The Vineyard
Location: in Barolo. The vineyards are located on the slopes of the ***"Boschetti"*** hill, which gives the name to one of the 181 ***MeGA (Menzione Geografica Aggiuntiva)*** approved by Disciplinary Regulations of 2010, and overlooking the country of Barolo and its castle to the southwest.
Position: We are at an altitude of 285 - 310 metres above sea level.
Soil: clay soil with marl and limestone with sandy veins

The Vine
Grape variety: Nebbiolo, with vines over 10 years old. Manual harvesting with selection of the bunches.
Pruning: Guyot.
Density: 4,400 vines per hectare

The Vintage 2013
The 2013 harvest will be remembered as "vintage" in the sense that on average picking operations began 15 days later than over the last 10 years, and ended early in November with the last bunches of nebbiolo. The beginning of the vine's vegetative cycle was conditioned by a slug gish start to Spring, and low average temperatures in March and April. In June, the conditions linked to atmospheric events gradually improved, leading into a highly positive July. Nebbiolo is the variety that benefited the most towards the end of the season, when it was able to enjoy the high temperatures recorded in September and October. These were perfect for allowing it to develop to the full the phenolic profile that makes it stand out, and produce wines suited to ageing.

The Wine
Vinification: destemming and crushing, maceration on skins for 10-14 days and temperature controlled fermentation, It matures in fine grain oak cask, then in stainless steel tanks and, ater bottling, refines fin the bottle. 38 months after harvesting it is ready to be released.
Color: ruby red colour infused with garnet highlights that develop with aging
Bouquet: intense, ethereal bouquet of ripe fruit with notes of rose and blackberry, joined by liquorice and spices as the wine evolves
Flavor: structured and elegant with a spicy, mineral aftertaste

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 some times 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.

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