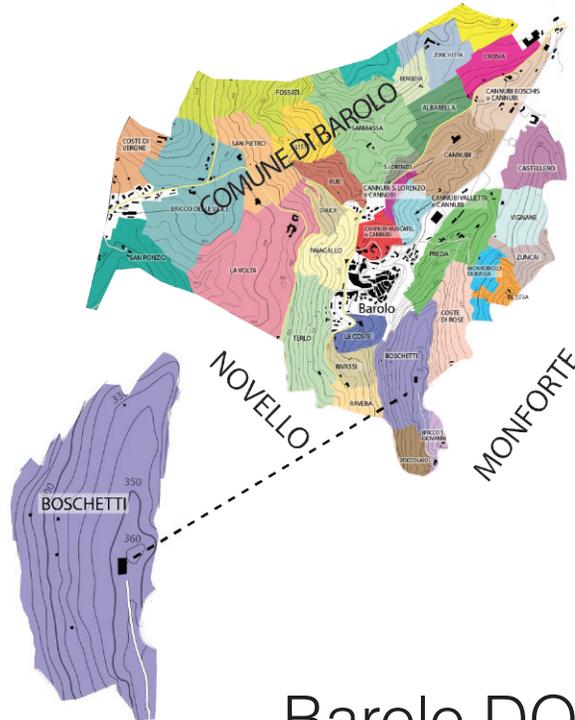




40°
ANNIVERSARIO
1977 - 2017


CASCINA
BOSCHETTI
Gomba
Azienda Agricola
Barolo . Italia



Barolo DOCG
"Boschetti" Riserva

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 2009

The agricultural campaign began with a winter characterized by heavy snowfalls and a rainy early spring, guaranteeing excellent water reserves. These reserves proved to be of vital importance in the summer, averting any water stress-related problems which could have occurred due to the almost total lack of rain and the intense heat during the summer months, especially during the second half of August. In terms of technological maturation, the vintage can be placed between the 2003 and 2007, with plenty of sugars and an acidity that highlights the ripening process: on picking, the levels of malic acid in the grapes were below average everywhere, with low values underlining complete maturation. From a wine-making point of view, this situation certainly offered good potential for a vintage which could prove to be among the very best of recent years. The grapes were harvested in the second week of October.

The Wine

Vinification: soft destemming and crushing; maceration on skins for 20-25 days with temperature controlled fermentation and submerged cap. Slow maturation in Slavonian oak cask , then in stainless steel tank and long refining in bottle. 62 months after harvesting it is ready to be released.

Color: ruby red with light garnet hints.

Bouquet: ethereal, intense, floral and fruity with hints of rose and blackberry. Spicy notes appear with the evolution

Flavor: structured and elegant, that recalls the olfactory sensations. Spicy, mineral aftertaste. Tannins still crispy prelude to a slow evolution and extreme longevity.

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.