



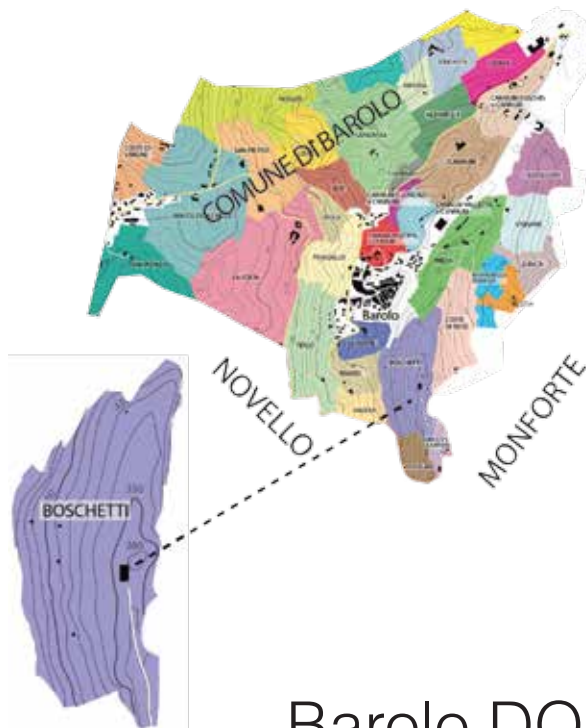
40°  
ANNIVERSARIO  
1977 - 2017



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 2010

The cold winter and abundant snowfall were followed by quite high temperatures in spring, and then rains which encouraged budding. The grapes ripened well in August and September. The extensive daytime and night-time temperature ranges helped with the development of a complex sensory profile. Overall, it was a year that rewarded the best exposures, like Boschetti, and hard work in the vineyard. 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.