




CASCINA
BOSCHETTI
Gomba
Azienda Agricola
Barolo . Italia

40°
ANNIVERSARIO
1977 - 2017

Barbera d'Alba
DOC "Traifilari"

The Vineyard

Location: La Torre, Alba (Cuneo-Piedmont).
Position: altitude of 320 m. facing west.
Soil: sandy and calcareous marl

The Vine

Grape variety: Barbera. Vines over ten years old. Manual harvesting with selection of the bunches.
Potatura: Guyot.
Density: 4.400 vines per hectare.

The Vintage 2016

The 2016 vintage was certainly one of the longest-lasting in recent years with a mild winter and spring, followed by a hot, dry summer. From the point of view of sugar accumulation, it was a very good vintage for Barbera, which acquired excellent levels of sugar and perfect maturation and balance of the acid component. The extensive temperature ranges in August and September also created an articulate aromatic component. Harvested in late September.

The Wine

Vinification: soft destemming and crushing, maceration on skins for 7-10 days and temperature controlled fermentation; it matures in small and large oak cask then in stainless steel tanks till bottling. Short refinement in bottle before releasing.
Colour: ruby-purple red
Bouquet: intense and fruity; hints of flowers and red fruits with a prevalence of ripe Marasca cherry.
Flavor: full, silky and elegant. Taste of mature cherry and plums.

Serving

Serve at a temperature of 18 °C. in tulip glasses

Food pairing

"Agnolotti" and "tagliatelle" with meat sauce, roasted, stewed and boiled meats, medium-aged cheeses, Langhe Sheep Tuma.