




CASCINA
BOSCHETTI
Gomba
Azienda Agricola
Barolo . Italia

40°
ANNIVERSARIO
1977 - 2017

Nebbiolo d'Alba
DOC "Albiè"

The Vineyard

Location: Roero and Alba hills (Cuneo)
Position: average altitudine 300 m. above the sea level
Soil: sandy and calcareous marl

The Vine

Grape variety: Nebbiolo 100%. Manual harvesting with selection of the bunches.
Pruning: Guyot.
Density: 4.400 vines per hectare

The Vintage 2016

Mild temperatures and low rainfall in January and early February. Spring began with a considerable amount of rain, though it did not cause any plant disease damage because of the not high average temperatures. The summer began slowly but extended until the end of September giving us very healthy grapes. All varieties including Nebbiolo achieved the full ripening. In particular, the second half of September was crucial for the components which will go into determining the structure of the wines, above-all as regards the accumulation of color and tannins.

The Wine

Vinification: soft destemming and crushing, maceration on skins for 9-10 days and temperature controlled fermentation. It is left to mature in oak cask and in stainless steel tanks till bottling. Refinement in bottle before releasing
Color: bright ruby red colour; slight garnet highlights appear as the wine ages
Bouquet: elegant bouquet with scents of forest fruits and notes of rose
Flavor: fresh, elegant and harmonious

Serving

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

Food pairing

Tajarin with meat sauce, stewed meats, lamb, white meats and medium-mature cheeses.