



  
CASCINA  
BOSCHETTI  
*Gomba*  
Azienda Agricola  
Barolo . Italia

40°  
ANNIVERSARIO  
1977 - 2017

***What it means “del Comune di Barolo”?***

The idea behind **MeGA (Menzione Geografica Aggiuntiva)** is to allow wines to be defined according to their exact place of origin, thereby adding the names of smaller, more personal zones within the Denomination.

The Barolo zone includes **181 MeGA (including 11 municipal)** approved by the new Disciplinary Regulations of 2010.

***“del Comune di Barolo” is one of the 11 municipal zones MeGA***

Barolo DOCG  
“del Comune di Barolo”

**The Vineyard**

Location: in Barolo, with south/south-westerly exposure, on the slope of the hill above the village and castle.

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 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 refining in bottle. 38 months after harvesting it is ready to be released.

Color: ruby red colour infused with garnet highlights that develop with age

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.