



Barolo DOCG "Boschetti" Riserva 2013

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 2013

The 2013 harvest will be remembered as "vintage" in the sense that on average picking operations began 15 days later than over the last 10 years, and ended early in November with the last bunches of nebbiolo.

A final consideration in general terms concerns production: the good berry set combined with the availability of water benefited the development of the clusters, which were larger, heavier and more compact on average than in recent vintages. The wines made from white berry grapes can count on a big aromatic framework and excellent acidity in developing their bouquets to the full. The sugars are slightly lower than in recent vintages, and as a result the alcohol content will also be lower, but this is no bad thing, considering in particular the tasting properties sought after in white wines. 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.

In conclusion, we can say that for all our grape-varieties it was a demanding vintage to manage in the field, in terms of yields as well. What undoubtedly made the difference was making the right choice on when to take action on the basis of climate, variety and pedoclimatic conditions. Wherever green harvesting and stripping of the leaves were carried out at the right time and in the right way, well-structured, long-lasting wines will be obtained to make 2013 an excellent vintage. 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.