



The Vineyard

Location: in Barolo. The vineyards are located on the slopes of the **"Boschetti"** hill, which gives the name to one of the 181 **MeGA (Menzione Geografica Aggiuntiva)** approved by Disciplinary Regulations of 2010, and overlooking the country of Barolo and its castle to the southwest.

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 vintage 2016

The 2016 vintage was certainly one of the longest-lasting in recent years.

Signs of the vegetative cycle being so long first appeared at the beginning of the season, when the mild temperatures and low rainfall in January and early February confirmed the trend that had already been seen during the first part of the winter. From the end of February throughout March, on the other hand, the temperatures dropped and there was plenty of rain, providing the soil with good reserves of water, although less than was recorded the previous year. The "late" cold led to a delay in the restarting of the vegetative cycle which can be estimated at around ten days for all the varieties compared to last year. Spring began with a considerable amount of rain, though it did not cause any plant disease damage in view of the stage reached in the vegetative cycle, with average temperatures which were not high, due mainly to low overnight minimums. This phenological delay continued until the end of the summer, which also began slowly but extended until the end of September. All the grapes were healthy, and cases of hail were less intense and widespread than during the previous year. The late development seen in the early part of the year was made up for during the months of August and September. 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 phenolic substances.

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, after bottling, refines in the bottle. 38 months after harvesting it is ready to be released.

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

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.