




CASCINA
BOSCHETTI
Gomba
Azienda Agricola
Barolo - Italia

40°
ANNIVERSARIO
1977 - 2017

Barbera d'Alba
DOC

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 Wine

Vinification: soft destemming and crushing, maceration on skins for 7-10 days and temperature controlled fermentation. Maturation then 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.