




CASCINA
BOSCHETTI
Gomba
Azienda Agricola
Barolo . Italia

40°
ANNIVERSARIO
1977 - 2017

Dolcetto d'Alba
DOC "Galluccio"

The Vineyard

Location: Novello (Cuneo-Piedmont).
Position: altitude of 300 m. facing south-west.
Soil: calcareous marl with layers of sand

The Vine

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

The Vintage 2017

The 2017 vintage will be remembered for its hot climate, and in particular low rainfall. winter was mild, with only a few snowfalls, while spring was marked by some rain and above-average temperatures for the season. Towards the end of April, the sharp drop in temperatures recorded - especially overnight - throughout Italy caused some frost damage, though in the Langhe only the bottoms of the valleys and cooler slopes were affected. May saw the beginning of a long period of fine weather. The maximum temperatures recorded during the summer months were above average but the nights were cooler than in other hot years. Between the end of August and the beginning of September, eagerly-awaited rain helped to accumulate 25 mm of water, which partially rebalanced the water supply. Starting from the first week in September, temperatures dropped appreciably and growing patterns were nearer seasonal averages, with considerable differences between day and night temperatures. Harvest: from August 24th until September 4th

The Wine

Vinification: soft destemming and crushing, maceration on skins for 5-6 days during temperature controlled fermentation and maturation in stainless steel tanks till bottling. Short refinement in the bottle before releasing.

Colour: ruby red colour with purplish highlights

Bouquet: fresh, intense, reminds red fruits.

Flavor: dry taste, with moderate acidity, slightly almond

Serving

Serve at a temperature of 16-18 °C. in tulip glasses

Food pairing

Cured meats, agnolotti al plin with butter and sage, white meats, soft and semi-hard cheeses.