



40°
ANNIVERSARIO
1977 - 2017


CASCINA
BOSCHETTI
Gomba
Azienda Agricola
Barolo . Italia

Barolo DOCG
"Il Sorj"

The Vineyard

Location: Barolo (Cuneo-Piedmont). Selection of grapes from the best exposed and sunny vineyards of the estate

Position: 320 m above the sea level

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 over 10 years old. Manual harvesting with selection of the bunches.

Pruning: Guyot.

Density: 4,400 vines per hectare.

The vintage 2013

the grapes ripened beautifully during a hot August. The sensory profile was formed in September, thanks to extensive daytime and night-time temperature ranges. The grapes were harvested during October. The result is a Barolo which is both elegant and vigorous, with an intense bouquet spanning from ripe red berries to liquorice and spicy notes.

The Wine

Vinification: soft destemming and crushing, maceration on skins for almost three weeks and temperature controlled fermentation, maturing in fine grain oak cask, then in stainless steel. After bottling it refines in the bottle. 38 months after harvesting it is ready to be released.

Color : ruby red with garnet hints .

Bouquet: persistent and penetrating with scents of rose and liquorice and spices

Flavor: elegant, full-bodied and austere with recurring olfactory sensations. Mineral spicy 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 sometimes the wine in the glass while drinking. You will enjoy the fascinating evolution of perfumes and flavours.

Food pairing

Game, roast and braised meats, dishes with truffle, mature hard cheeses.