




CASCINA
BOSCHETTI
Gomba
Azienda Agricola
Barolo . Italia

40°
ANNIVERSARIO
1977 - 2017

Nebbiolo d'Alba
DOC "Albiè"

The Vineyard

Location: Roero and Alba hills (Cuneo)
Position: average altitude 300 m. above the sea level
Soil: sandy and calcareous marl

The Vine

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

The Wine

Vinification: soft destemming and crushing, maceration on skins for 9-10 days and temperature controlled fermentation. Maturation then short refinement in bottle before releasing.

Color: bright ruby red colour; slight garnet highlights appear as the wine ages

Bouquet: elegant bouquet with scents of forest fruits and notes of rose

Flavor: fresh, elegant and harmonious

Serving

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

Food pairing

Tajarin with meat sauce, stewed meats, lamb, white meats and medium-mature cheeses.