

*sibi et paucis* was born of an intuition, which grew into an idea that found its resolution by following the slow rhythms of nature, in both the vineyards and the cellar, for that which improves with age.

*sibi et paucis* is not a different wine, but a desire to retain a few bottles that are placed in the optimal conditions of our special "Wine Library" where they slumber, slowly improving and refining as time passes. Our seal on these special bottles denotes our complete belief in this process.

We did this for the enjoyment of a few friends and for ourselves. sibi et paucis – wines's harmony achieved through passion and patience.



## Experience grows and is brought to fulfilment

From the heart of Barolo. From the heart of the village of Barolo the sinuous Cannubi hill stretches northwards, with vineyards on the east and west sides. From this southeastfacing part of the hill, historically called Cannubi Boschis, this Barolo is born, which brilliantly displays Nebbiolo's regal character. The site possesses a marl and moderately compact soil with a microclimate that every year surprises for the transparency of its expression.

**Fruit of Experience.** In the hierarchy of Barolo, Cannubi Boschis is precious. We have cultivated it and proudly made its wines since 1985; with the certainty of its unique and extraordinary productive potential.

- Barolo DOCG
- 100 % Nebbiolo
- Spontaneous fermentation from indigenous yeasts
- Maceration and alcoholic fermentation in open steel tanks
- Malolactic fermentation and ageing in French oak tonneaux of 500 liters
- The 2013 ALESTE sibi et paucis was aged a further 6 years after the original release date of September 2017 in the perfect conditions of Luciano's personal winery cellar.
- From the first vintage of 1985 Cannubi Boschis, from 2013 and beyond ALESTE
- Vineyard in the village of Barolo: Cannubi Boschis
- Alcohol: 14,5 %
- Recommended drinking time: 2023 2048

## Tasting notes

In a cool and classic vintage such as 2013, one would expect a wine of power, austerity and verticality, and while the 2013 Aleste delivers these, there is also a generosity and balance to the wine that is very surprising in the context of the vintage. The nose, while open and generous and full of red cherry and strawberry fruit and flowers, also shows balsamic notes that indicate its growing maturity and complexity. On the palate, the wine shows great lift and expansiveness, with cinnamon, Darmasin plum and black cherry, all framed by the excellent acidity from this cool, classic vintage. The finish has long, developed tannins that linger. The mouthfeel is one of lift and expansiveness, deep and long.

## **Evolution of the vintage 2013**

Overall, it was a season characterized by a double trend: after an initial fresher and rainy phase we had a second hotter and dry period that allowed strong recoveries achieving highly satisfying results.

Even though the bud burst happened in a period characterized by low temperatures and frequent rainfalls which made us fear a serious quality loss, in June nevertheless, with its blooming overture and its conditions tied to the atmospheric events gradually improved encouraging a good fruit attachment.

The true turning point happened in July with a stable time period. Warm and bright days up to October were favorable to the phenol synthesis. The fresh nights of the last period of maturation have, in addition, helped to develop at best the characteristics that mark the Nebbiolo, thus obtaining grapes of excellent quality.

In the end, we can declare that the field management was demanding, but the right choices and make the year 2013 a particularly good year.

Harvest took place on October 12th and 22nd.

