

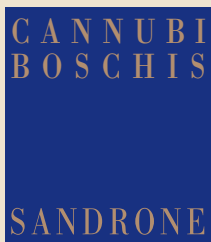


*sibi et paucis* was born of an intuition, which grew into an idea that found its resolution by following the slow rhythms of nature, in both the vineyards and the cellar, for that which improves with age.

*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.

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BAROLO

## 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 south-eastfacing 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 2011 Cannubi Boschis “sibi et paucis” was aged a further 6 years after the original release date of September 2015 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: 2020 – 2040

## Tasting notes

The peculiar growing season of 2011 – a relatively cooler spring and summer, then torridly hot from early August thru the end of the harvest – gave textbook examples of warm-season Nebbiolo character. The nose is seductive, very fruit forward with great floral and licorice notes. On the palate it is voluptuous and seductive, with long, sweet red fruit, fine tannins and beautiful balanced freshness. As the wine opens, balsamic and spice notes emerge. There are plenty of ripe, soft tannins and subtle hints of wood. The finish is long and clean.

## Evolution of the vintage 2011

2011 was a particular and unique vintage. Spring was hot and the bud break was approximately 20 days ahead of normal. The season that followed had the same rhythm, anticipating the flowering and berry set.

May and June continued hot and the plants remained well ahead of the historical norms for development. Cooler weather in July, accompanied by several rain showers helped mitigate the torrid growth and refresh the thirsty plants. However, a hot second half of August was followed by an equally hot beginning of September; it was called “the warmest September in 150 years.”

The result was exceptionally ripe fruit; if the vineyard work had been too aggressive in reducing yields the results would have been fruit bombs lacking in structure and freshness. Luciano and Luca were able to anticipate the needs of the vines, never cutting away too much and generally leaving more fruit to help slow the rapid accumulation of sugars.

By mid-September, lower night-time temperatures mitigated the warmth and allowed the wine to gain an excellent ripe tannin and good color, as well as truly interesting aromatic profile. Harvest was easy but most important was the work done in the vines.

Harvest took place from October 7th until 15th.