



"Cannubi Boschis" Barolo 2006

Cannubi Boschis has been vinified separately since 1985: this decision by Luciano, which brought the concept of the "cru" to the Langa district, has led to the attribution to our family of the title of "innovators". Like few other Langa vineyards, Cannubi Boschis continues to live up to expectations year after year, regardless of the seasonal progress.

Grape variety: 100% Nebbiolo

THE VINEYARDS

BAROLO

CANNUBI BOSCHIS

Exposure: South and South/East

Altitude: 250 m above sea level

Average age: 30 years

Soil: calcareous and clayey structure; not very deep, with sparse sandy layers.

THE HARVEST

The alternation of hot and cold periods characterised 2006, during the whole vegetative cycle.

Summery heatwaves in May and June, with a peak of 38°C in July, led us to assume that the year would be similar to 2003; fortunately things changed from August onwards.

August 2006 was the coldest of the last 5 years, with marked differences between day and night temperatures and, thankfully, some rainfall. Rain at the very beginning of September risked jeopardising the health of the grape harvest, but then the weather improved.

Despite occasional excesses - the climate situation was never a major difficulty for the vines and allowed the crop to ripen superbly, with a balanced and complete accumulation of all components.

VINIFICATION

MACERATION: soft, lasting 9/10 days in steel.

ALCOHOLIC FERMENTATION: 25 days in steel.

MALOLACTIC FERMENTATION: until the end of December 2006, in French oak barrels with a capacity of 500 litres a third of which new.

MATURING: 26 months, in the same barrels where malolactic fermentation took place, followed by 18 months in the bottle.

TASTING NOTES - JANUARY 2016

Our Barolo Cannubi Boschis 2006 was officially released in September of 2010, at which time this infant of a wine was already swinging its crib with tenacity - so typical of a young Barolo wine - already climbing, already collecting recognition and appreciative reviews from experienced palates. Today, time has brought this wine such poise that we can only be proud. The last six years of bottle age in our cellar specifically dedicated to the "SIBI ET PAUCIS®" project has helped make this wine appreciated, better understood and highly sought-after. On the palate, the tannins are graceful while maintaining the linearity that defines the longevity of this wine. The 2006 vintage gave us wines of structure and soul, and this wine continues to show those attributes; the nose of ripe black fruits slowly transforms itself into dried fruits, with underbrush, leather and dried rose petals. It is a wine with a great and long finish.

Drink 2020-2049

BOTTLING

The following were bottled in January 2009:

9,500 bottles

710 magnums

90 double magnums.

ANALYTICAL PARAMETERS

■ Alcohol content: 14.40 % vol.