

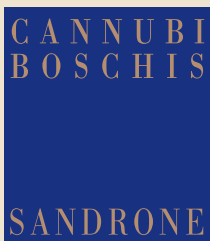


*sibi et paucis* was born of an intuition, which grew into an idea that found its resolution by following the slow rhythms of nature, in both the vineyards and the cellar, for that which improves with age.

*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.*

2 0 1 2



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 2012 Cannubi Boschis *sibi et paucis* was aged a further 6 years after the original release date of September 2016 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 %
- Recommended drinking time: 2022 – 2038

## Tasting notes

The late-season warmth of 2012 shows in the expansive and cleanly delineated fruit of the Cannubi Boschis Barolo which shines thru on the nose and palate. The characteristic ripeness is evident in the red fruits, roses and berries on the nose and palate. While the wine is drinking well already, the wine will continue to benefit from a few more years of patience. The significant, silky and ripe tannins – a hallmark of the Cannubi hillside – are deliciously long and sweet, while the forward fruit of the vintage balances out the fresh acidity.

## Evolution of the vintage 2012

The bud break was early, after a cold and snowy winter. The cool conditions continued thru the end of July, and August brought heat and dryness that pushed the ripeness and fruit character of the resulting wines.

A cold winter with decent snow and precipitation replenished the groundwater reserves. The rain continued into May but the temperatures rose considerably, leading to rapid vegetative development, which corrected to some degree the uneven bud break.

Some rain in early June affected the flowering that began at the same time, but this had the effect of reducing the berry set, leading to looser clusters, which is a distinct advantage for preventing diseases.

From mid-June onwards, the temperatures were generally cool with clear skies, leading to a slow, even growth of the fruit. Until August, the vintage conditions would be considered "classic." Temperatures began to rise and were highest in August, reaching 38°C under very dry conditions.

The combination of heat and groundwater reserves allowed the fruit to ripen fully and completely as the early autumn proceeded. Harvest was conducted under beautiful conditions of warm, clear days and cool nights into the middle of October.

Harvest took place on October 10<sup>th</sup> and 11<sup>th</sup>.

