



“Cannubi Boschis” Barolo 2007

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 year 2007 began with an unusually mild and dry winter, which led to an extremely early bud-break about 20 days sooner than normal. Summer was in the normal range, with temperatures never above average.

Even and well-distributed rainfall of average quantity during the growing season contributed to the development of the vines. During the month of July, a cooler period slowed the advance of phenological ripening. Despite this, by mid-September the grapes were already close to maturity. In summary, it was a normal growing season, just 15-20 days advanced compared to the norm.

Harvest from the 24th to the 30th September.

VINIFICATION

MACERATION: soft, lasting 9/12 days in steel.

ALCOHOLIC FERMENTATION: 25 days in steel.

MALOLACTIC FERMENTATION: until the end of December 2007, in French oak barrels with a capacity of 500 litres, a quarter of them new.

MATURING: 24 months, in the same barrels where malolactic fermentation took place, followed by 20 months in the bottle.

PRODUCTION

It is a Barolo of tremendous balance from start to finish. One senses in the nose that the grapes ripened early and fully, resulting in an explosion of power in the concentrated fruit and spice of the nose. The intense creamy fruit anticipates the rich and balanced mouthfeel. The dense texture of the very sweet tannins is in perfect balance with the firmness of the fruit and acid. The wine finishes with length and persistence and has great potential for long aging.

Best drinking period: 2011 - 2025

BOTTLING

The following were bottled in December 2009:

8,980 bottles

600 magnums

60 double magnums

ANALYTICAL PARAMETERS

- Alcohol content: 14.5 % vol.
- Total acidity: 6.0 g/l
- pH: 3.54
- Net extract: 33.9 g/l