



## “Cannubi Boschis” Barolo 2003

*Few Langa vineyards are able to generate a wine with constant character and expression every year, regardless of the seasonal progress. Luciano chose the Cannubi Boschis vineyard to be vinified separately, and this has taken place every year since 1985. This choice led to the attribution to our family of the title of “innovators”, bringing the concept of the “cru” to the Langa district.*

*It is thanks to the quality of this hill, situated in the middle of the Barolo zone, that our Cannubi Boschis continues to live up to expectations year after year.*

*Grape variety: 100% Nebbiolo*

### THE VINEYARD

#### 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

2003 was a particularly hot and dry year. It was only when the grape harvest was imminent that the temperatures fell slightly. The grape harvest took place between the 14th and 18th of September, calmly and attentively. To conserve the aromatic freshness, obviously the berries of the few bunches that showed signs of sunburn were discarded.

### VINIFICATION

MACERATION: soft, lasting 7-8 days in steel.

ALCOHOLIC FERMENTATION: about 28 days.

MALO LACTIC FERMENTATION: until the end of February 2004, in French oak barrels with a capacity of 500 litres.

MATURING: 24 months, in the same barrels where malo lactic fermentation took place, followed by 18 months in the bottle.

### TASTING NOTES

The nose shows ripe fruit first: cherries, raspberries and red plums, with coffee/vanilla notes and licorice galore. The flavors mirror the aromas, and the fat, ripe mouthfeel is persistent but not heavy, due to the acid balance and dusty tannins. Though this is certainly a less precise wine than cooler-vintage examples we have made, this wine delivers great drinking pleasure and has at least another 6-7 years of life in it under optimum conditions.

### BOTTLING

The following were bottled in March 2006:

8,900 bottles

100 magnums

90 double magnums.

### ANALYTICAL PARAMETERS

- Alcohol content: 14 % vol.
- Total acidity: 5.6 g/l
- pH: 3.58
- Net extract: 29.1 g/l