

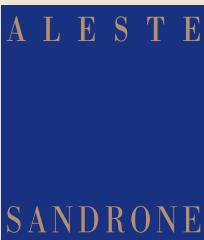


sibi et paucis was born out of an intuition, which grew into an idea that found its resolution by following the slow rhythms of nature, in both the vineyards and the cellar, for that which improves with age.

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 2014 ALESTE *sibi et paucis* was aged a further 6 years after the original release date of September 2018 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: 2024 – 2045

Tasting notes

In the complex 2014 vintage, the sites on the Cannubi hill performed particularly well if cultivated in the correct way. The Barolo Aleste 2014 shows that even under dreary spring and summer conditions, this site can produce excellent Barolo when cultivated with a knowing and sensitive hand.

The nose is fruit driven, with red and black cherries, plums and raspberry-rhubarb aromas, followed by an elegant and delicate palate. The lift in the aromatic profile is excellent, and the palate follows with good structure and fresh acidity and mineral elements. The finish is long, sweetly tannic and lingering, and augurs a long life ahead of it.

Evolution of the vintage 2014

The 2014 vintage, despite being one of the most complex to manage in recent years, gave way to very pleasant surprises as a result of favorable end of season conditions, which gave us high quality in the vinified grapes.

The spring, following a mild winter, came rather gently but prematurely. The amount of rainfall in the summer was above average, with real “water bombs” on a few occasions, although these were quite contained yet intense. Particularly significant were the rains of the 23rd and the 29th of July, which however had profoundly different outcomes: in some areas 63 mm of rain were recorded in a single day, while just 15 km away only 13 mm. The month of September was undoubtedly positive from a climatic point of view, with a good diurnal temperature shift, significantly contributing to grape quality and phenolic maturation. Nebbiolo is the varietal that responded best to the beautiful climatic conditions at the end of the maturation period. Where the operations of thinning and cleaning of the bunches were carried out correctly during the complete vegetative cycle, excellent results were achieved.

Harvest took place from October 10th until 18th.

