



"Cannubi Boschis" Barolo 2004

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 precipitations of autumn 2003 and the beginning of 2004 regenerated water reserves, which had been reduced by the previous year due to the fact that it had been hot and dry. Abundant rainfall in spring - continuing until the beginning of May - and below average temperatures delayed budding.

Subsequently mild temperatures permitted balanced vegetative development and, at the end of August, the grape harvest looked set to be at least 8-10 days later than usual.

The warm sunny weather during September and much of October meant that the grapes ripened perfectly: healthy and with analytical parameters which far exceeded every expectation. Harvest from the 2nd to the 10th October.

VINIFICATION

MACERATION: soft, lasting 8/9 days in steel.

ALCOHOLIC FERMENTATION: 25 days in steel.

MALOLACTIC FERMENTATION: until the end of December 2004, in French oak barrels with a capacity of 500 litres.

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

PRODUCTION

It is a very complex and intense wine, where the riches of the tertiary aromas merge perfectly with the fruit.

The tannic texture and lingering sensation on the palate, together with the body and balance that have always distinguished this wine, hint at potential for a long period of ageing.

Best drinking period: 2010 - 2025.

BOTTLING

The following were bottled in February 2007:

9,500 bottles

700 magnums

90 double magnums.

ANALYTICAL PARAMETERS

- Alcohol content: 14.3 % vol.
- Total acidity: 5.9 g/l
- pH: 3.50
- Net extract: 32.2 g/l