

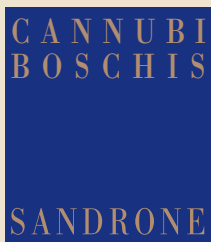


sibi et paucis was born of an intuition, which grew into an idea that found its resolution by following the slow rhythms of nature, in both the vineyards and the cellar, for that which improves with age.

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.

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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 2009 Cannubi Boschis “sibi et paucis” was aged a further 6 years after the original release date of September 2013 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: 14,5 %
- Recommended drinking time: 2019 - 2035

Tasting notes

Dark red color with hints of purple. Fat ripe black cherries on the nose, plush and forward with hints of vanilla, spices and clove. In the mouth, the fruit is forward and ripe, almost but not quite jammy, kept in harmony by the subtle acidity. It has good attack on the palate, and the mouthfeel is creamy, chocolately and soft with menthol notes. This wine shows the warm Cannubi Boschis terroir to great advantage. The tannins are very sweet and long and are beginning to smooth out and integrate.

Finish is long and sweet with oak and spice notes over the black cherries and black fruits.

Evolution of the vintage 2009

The 2009 agricultural campaign began with a winter distinguished by heavy snowfalls and a rainy early spring, guaranteeing excellent soil water reserves, averting any water stress-related problems which could have occurred due to the almost total lack of rain and the intense heat during the summer months, especially during the second half of August.

A rainy April combined with mild temperatures to contribute to the appearance of slight symptoms of downy mildew, fortunately staying in a scale which could have compromised the vintage, because the month of May was dry and ventilated.

The phenological development of the vine began late, but it recovered immediately, resulting almost everywhere in the harvest being brought forward.

From a wine-making point of view, this situation certainly offered good potential for a vintage which could prove to be among the very best of recent years.

The general pattern seen in the 2009 vintage demands giving serious consideration to the vineyard. In fact, wherever vineyard management and planting decisions were shown to be correct, the quality of the product proved to be higher. The use of appropriate, timely vineyard management techniques catered for higher quality production, underlining and increasing the difference between the vineyard management plans failing to see the influence of the climate and the development of the vine.

Harvest took place from October 8th until 14th.