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A L E S T E

S A N D R O N E

BAROLO

## Our family's flagship wine, rededicated

**Heart and continuity.** ALESTE is the natural continuity of Luciano's first wine, the Barolo Cannubi Boschis. Giving all the experience, knowledge, patience and passion of his many harvests, Luciano pays tribute, with boldness and sensibility, to the next family generation: "ALESTE" is in fact the combination of the names of his grandchildren ALEssia and STEfano.

**An iconic wine.** From the very first bottling in 1985, Luciano always believed in the unique and distinctive potential of the Cannubi hill, and that he wanted to express this potential by way of a separate vinification. This bottling pays homage to the richness and elegance of the favored Cannubi site in the heart of the Barolo. The optimal soil and climate conditions, harvest after harvest, have brought forth a wine that has drawn international attention since its first release.

- Barolo DOCG
- 100 % Nebbiolo
- Spontaneous fermentation from indigenous yeasts
- Maceration and alcoholic fermentation in open steel tanks
- Malolactic fermentation and ageing  
in French oak barrels of 500 liters
- Bottle aged for 18 months before release
- 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: 2028 – 2048

## Tasting notes

ALESTE 2013 is the result of a classic year.

Its aromatic complexity is expressed at every turn of the glass. The aromatic hints of Asian spices, oak and black fruits are simply captivating. As is typical for cooler vintages, there are significant floral tones of rose petals and hibiscus. These are supplemented by aromas of cigar, cedar, black licorice and white ground pepper.

On the palate, the sense of volume is palpable, dominated by dark sweet cherries and black raspberries. This is a wine that delights all the senses. There is indeed a vibrancy, which gives personality to this wine, and the freshness of the acidity balances the opulent tannins.

ALESTE Barolo 2013 will be a particularly long-lived wine that needs patience. Its present structure makes this wine complete, but still very young: it will reach its optimal drinking period in 12 – 15 years.

## Evolution of the vintage 2013

Overall, it was a season characterized by a dual personality: after an initial cool and rainy phase, we had a second warmer and drier period that allowed the fruit to recover strongly and achieve highly satisfying results.

Even though the bud break took place during a period characterized by low temperatures and frequent rainfalls which made us fear a serious quality loss, by June the atmospheric conditions had markedly improved, and flowering happened under favorable conditions, resulting in a good fruit set.

The true turning point came in July with a period of stable weather. Warm and bright days into October helped the phenolic development. This allowed us to recover most of the disadvantages of the late spring. The cool nights of the last period of maturation helped develop the best characteristics of Nebbiolo, thus obtaining grapes of excellent quality.

In the end, we can say that the vineyard management was demanding, but by making the right choices according to the climate and soil conditions, and by optimal timing of the vineyard operations, we were certainly able to make a difference. Where crop and leaf thinning were performed at the right time and with the right methodology, grapes were obtained that made well-structured and long-lived wines and which made 2013 a particularly good year.