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A L E S T E

S A N D R O N E

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 a south-east facing part of the hill, historically called Cannubi Boschis, this Barolo ALESTE is born, which brilliantly displays Nebbiolo's regal character. The site possesses a moderately compact marl soil with a microclimate that surprises every year for the transparency of its expression.

**Fruit of Experience.** In the hierarchy of Barolo, Cannubi Boschis is precious. We have proudly cultivated it and made its wines since 1985; with the certainty of its unique and extraordinary productive potential. Until 2012, the wine was called Barolo Cannubi Boschis; since 2013 it has been renamed Barolo ALESTE - Luciano dedicated this wine to his grand-children, Alessia and Stefano.

In every vintage it is a wine that can age effortlessly. Typically, it gives its greatest expression after years of patience. We know that only with slow and silent evolution does Nebbiolo reveal its best character. Thus, our Barolo ALESTE is part of the "*sibi et paucis*" project.

- 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
- Aged in bottle 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: 2024 – 2044

## Tasting notes

2016 was a classic vintage of the type that combines power, elegance and drinkability. The Barolo Aleste 2016 has a penetrating dark ruby-garnet color, and aromatics that are characteristic of Nebbiolo: black cherries, rose petals, violets, licorice and a tarry underbrush element. On the palate, the wine shows the power and structure of the favored parcels on the south-east facing side of the Cannubi hill. Cannubi fruit benefits from the interlaced layers of clay and sand that constitute the hill, and the mouth is filled with black fruits, spice and mineral notes, and subtle hints of vanilla and oak, balancing the wine's inherent structure with sweetness and lift.

## Evolution of the vintage 2016

In 2016, the winter was mild and not snowy. The first weeks of the year were very unusually dry. Precipitation, especially rainfall, came only in February. Spring was cool, especially April and May, with numerous rainshowers. May is oftentimes like an early summer here. In Langa they call it "the May furnace", but in 2016 it didn't fire up!

The summer was a season of back-and-forth. The first heat came at the end of June, and from then on, a constant back-and-forth between short periods of warmth (5 to 7 days) and sudden storms which brought cooler temperatures. At the end of August the rhythm changed. The last part of the month and all of September gave us beautiful days. At a certain point, the typical autumn weather began, characterized by warm days and cool nights, with daytime temperatures often reaching 30 degrees C.

In the vineyards of the Langhe and Roero, the weather of 2016 influenced the vegetative cycles of the vine. The lack of winter cold caused an early budding but after its early start, the vegetative cycle de-accelerated. Flowering and fruit set took place slightly later than average, but occurred evenly, thus positively influencing the productivity of the vintage. The slowing of the vegetative cycle was consistent through the summer, and therefore the veraison began 13-15 days later as compared to 2015. This delay influenced the final phases of maturation and the picking times. Each parcel had to be monitored and harvested individually for maximum quality, contingent on its exposition and slope.

Harvest took place from 13<sup>th</sup> until 22<sup>nd</sup> October.