



"Cannubi Boschis" Barolo 2005

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: 35 years

Soil: calcareous and clayey structure; not very deep, with sparse sandy layers.

THE HARVEST

The good reserves of water accumulated thanks to the winter and spring rains in 2005 enabled the grapes to overcome the high summer temperatures without difficulty. Some rain at the beginning of September led to fears for the harvest, but it went ahead as usual, thanks to the return of fine weather.

Harvest on the 29th and 30th of September.

VINIFICATION

MACERATION: soft, lasting 9/10 days in steel.

ALCOHOLIC FERMENTATION: 25 days in steel.

MALOLACTIC FERMENTATION: until the end of December 2005, 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.

TASTING NOTES

Deep red color. Floral, black cherry and vanilla notes come through on the generous and open nose. There is a chalky element to the tannins that is characteristic of the 2005 vintage. In the mouth, the fruit and licorice are supported by the ripe, deep tannins and excellent acid balance. The finish shows some pretty floral notes around the tannins.

Drink now-2035

BOTTLING

The following were bottled in January 2008:
9,500 bottles
700 magnums
90 double magnums.

ANALYTICAL PARAMETERS

- Alcohol content: 14.05 % vol.
- Total acidity: 6 g/l
- pH: 3.35
- Net extract: 34.1 g/l