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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

The hot vegetative cycle of 2017 gave the Aleste Barolo a long, fruity and dense structure. There are the typical aromas of sweet red cherry and raspberry, with a touch of oak and complex balsamico notes.

On the palate, the wine fills the mouth, full and rich, ample, heady at the front, then structured at the center and finish. The red fruit flavors are deep and rich, as is typical for the site in a warmer year, then followed by a well-structured mid palate with racy tannins that will need 4-6 years of bottle age to soften. The fruit impression is balanced by long and mineral finish with fine-grained tannins.

This prized site always gives us wines that are ripe, full and elegant – and 2017 is a great example for mid-term cellaring.

Evolution of the vintage 2017

“Warm” and “dry” are the words that best describe the 2017 vintage. Alleviating the heat were the excellent diurnal temperature shifts that brought cool air during the night, which provided relief to the vines even in the hottest days of summer.

The mild winter led to early bud break, but an atypical return of cold in mid-April slowed down the vegetative cycle. During the periods of pre-flowering and flowering, the cold determined the formation of looser grape bunches with better internal air circulation. May brought warm, dry weather that remained until the end of August and led to early maturation.

The hot summer, with good diurnal temperature shifts, defined the ripening of the grapes. In particular, the veraison occurred very early.

In September, temperatures dropped, and growing patterns were nearer seasonal averages, with great differences between day and night temperatures. This benefited the polyphenolic profile of the red wine grapes with a medium-long vegetative cycle, such as Nebbiolo and Barbera, for which the data differed to those of other “hot” vintages. Indeed, the values observed this year are better in terms of both quantity and extractability, an essential factor in wines for ageing.

The 2017 vintage will be remembered as one of the earliest of recent years.

It has given us wines showing great promise considering the fears of the beginning of summer, confirming how well-suited the hills of the Langhe are for winegrowing.

Harvest took place from 27 to 29/09.