

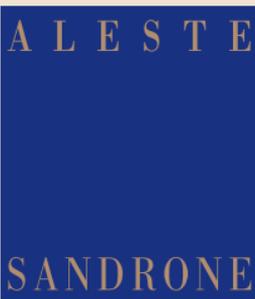


sibi et paucis was born out of an intuition, which grew into an idea that found its resolution by following the slow rhythms of nature, in both the vineyards and the cellar, for that which improves with age.

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 2016 ALESTE *sibi et paucis* was aged a further 6 years after the original release date of September 2020 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: 2029 – 2047

Tasting notes

2016 was a classic year. Its Barolo turned out potent, elegant and drinkable.

The Barolo Aleste 2016 loyally reflects the key characteristics of Nebbiolo, from its brilliant ruby-garnet colour to its primary notes of wild cherry, rose petal, violet and liquorice, completed by hints of underbrush and goudron.

On the palate, this wine shows the potency and the unconfutable structure of the vineyard from which it originates, the south-east side of the Cunnubi hill. The fruit of Cannubi is born out of its many layers of clay intermingled with sand which make for its inimitability.

The dominant tasting notes are black fruits, spices and mineral notes, intertwined with vanilla and oak aromas from the barrel, which make for its natural balance of sweetness and lift.

It certainly bears the seal of its vintage, in that it is prone to evolve more slowly than most of its peers.

Evolution of the vintage 2016

The mild and partly dry winter favored early budding, followed by a slowdown in vegetative growth.

Flowering and fruit set occurred slightly later than average, but regularly, which had a positive effect on the fertility of the vintage.

After the cool months of April and May with heavy rainfall, the summer proved to be an uneven season, and so veraison began 13-15 days later than in the previous year

At the end of August, the climatic rhythm changed. The last part of the month and the whole of September brought the best days. At a certain point, the autumn set in, with warm days and cool nights, and daytime temperatures up to 30 C°.

Harvest took place from October 13th until 22nd.

