

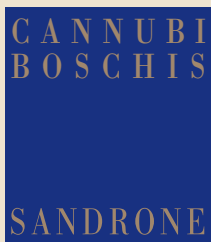


sibi et paucis was born of an intuition, which grew into an idea that found its resolution by following the slow rhythms of nature, in both the vineyards and the cellar, for that which improves with age.

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 2010 Cannubi Boschis “sibi et paucis” was aged a further 6 years after the original release date of September 2014 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: 2026 – 2050

Tasting notes

The Barolo Cannubi Boschis from 2010 is a wine that will effortlessly age for 20+ years, rewarding the patient collector for his or her restraint, as these bottles are exceptional delicious and drinkable now. The nose soars from the glass: cherries, raspberries and forest strawberries, all with lift and precision, with floral notes and spice adding complexity and depth. The wine has great fruit and structure in the mouth, and though delicious now, will continue to improve and evolve for another 15+ years in the bottle. The finish is one of length, power and a sense of stillness - the wine just goes on and on, seemingly never reaching the horizon where it ends.

Evolution of the vintage 2010

The significant precipitations of both snow and rain in the winter, replenished the groundwater reserves after the warm 2009 season. The spring showed alternating periods of wet and dry. Bud break was inconsistent depending on exposure and altitude of individual parcels. Moderate warmth began before the flowering which occurred in the normal time frame.

The season continued with weather patterns that we would consider “normal” by historic standards but would be considered “cool” today. This allowed for a long cycle, and the plants never suffered from excess heat. Other than a week of moderate heat at the time of the veraison during the first 10 days of August (which gave a very consistent color change to the red grapes) temperatures never exceeded the norms of a “classic” year.

In 2010, it was essential to manage the crop loads and the vegetative cover at the level of the individual plant. Crop thinning and judicious use of green harvesting were essential. The Nebbiolo plots in the Barolo zone performed spectacularly well, giving fruit of both great structure and delicacy. The long harvest period allowed individual plots to be harvested at the correct time without being rushed.

2010 can be considered a “once in a generation” vintage for its grace and seemingly effortless ability to age. The combination of climactic conditions yields fruit of uncommon maturity and complexity.

Harvest took place from October 8th until 17th.