



SANDRONE

Barolo Cannubi Boschis Sibi et Paucis 2008

Barolo

ESTATE

Sandrone's wines are sometimes described as straddling the modern and traditional styles in the region: elegant, attractive and easy to appreciate right from their first years in bottle, but with no less power and structure than traditional Barolos.

WINE

Each year, the winery chooses to put aside a small part of their production of the wines based in Nebbiolo. The winery holds these in their library under optimal conditions for resting, refining and the slow march toward maturity. The seal on the labels identifies these specific bottles and their path which began under the ground in their cellars.

VINEYARD

The soil of Cannubi Boschis produces wines of profound aromatic complexity and comparatively softer tannins in relation to vines grown in Monforte or Serralunga. The "Boschis" subzone of the Cannubi has a particularly good exposure to the south and southeast in a small bowl or "conca" that helps hold the warmth in the early morning. Its soils are sea deposits of calcareous clay with good drainage.

Grape Variety: 100% Nebbiolo

WINEMAKING

Fermentation: Each lot of the vineyard is vinified separately, and after destemming and light crushing, the must is covered with CO2 for a gentle warm maceration of approximately a day. Alcoholic fermentation begins about 24-36 hours later from native yeasts. A gentle maceration takes place in upright open-top steel tanks for the first 9-10 days of alcoholic fermentation. Immediately after alcoholic fermentation, which takes 28-30 days, malolactic fermentation takes place in 500 liter French oak casks.

Aging: The wine is aged in these casks for 24 months, followed by 18 months of bottle aging.

VINTAGE

The adjective that best describes 2008 is "classic." From a climactic point of view, this vintage takes you back to the 1970s, with a rainy spring, followed by a gradual stabilization of the climatic weather over the summer that allowed the winery to achieve an excellent maturation and a unique balance of acid and tannin.



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WINE ADVOCATE

"The 2008 Barolo Cannubi Boschis Sibi et Paucis is released ten years after the harvest. The Sibi et Paucis program of late releases sees only 1,500 bottles each of Cannubi Boschis and Le Vigne released to the market each year. This wine hails from one of the most overlooked vintages of the past decade, which, by the way, is showing absolutely beautifully right now. The bouquet offers savory tertiary notes with dried fruit followed by campfire ash, autumnal leaf and powdered licorice. The mid-weight mouthfeel is generous and rich with substantial volume and elegance on the long finish."