

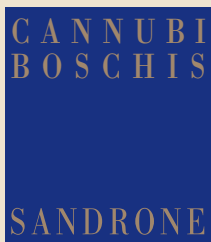


sibi et paucis was born of an intuition, which grew into an idea that found its resolution by following the slow rhythms of nature, in both the vineyards and the cellar, for that which improves with age.

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 village of Barolo the sinuous Cannubi hill stretches northwards, with vineyards on the east and west sides. From a 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 2008 Cannubi Boschis “sibi et paucis” was aged a further 6 years after the original release date of September 2012 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: 2018 - 2043

Tasting notes

The Sandrone Barolo Cannubi Boschis 2008 speaks clearly of its terroir of origin, culminating in a wine both harmonious and exuberant, pleasing and full of personality.

In the glass, the intense garnet color is accentuated by delicate orange reflections.

On the nose, the aromas give definitive and complex notes: first of all floral aspects such as dried roses and aromatic herbs, then fruity ones such as strawberry jam, dried fruits and finally almonds. These are followed by ethereal sweet spices: vanilla, licorice and nutmeg.

In the mouth, the wine is warm and enveloping, with excellent harmony and still a subtle contrast between alcohol and acidity. In the end, the aftertaste shows harmonious, evolved hints of vanilla and licorice.

Though it is still young, it has great structure and potential for long cellaring.

Evolution of the vintage 2008

The adjective that best describes 2008 is “classic.” From a climactic point of view, this vintage takes us back to the 1970s, with a rainy spring, followed by a gradual stabilization of the climactic conditions over the summer that allowed us to achieve an excellent maturation and a unique balance of acid and tannin. This vintage rewarded those whose vines are in the best zones and those who invested in the work necessary to bring the fruit to full maturity during a cool, slow yet variable vegetative cycle.

The harvest was between the 6-8 October.

As happens often, our most important vineyard gave us very pleasant surprises whose results only become more concrete with the passage of time.