



## **Gomba Boschetti *Riofava* Barolo, 2015**

*Boschetti Cru, Barolo, Italy*

Passion and strife to achieve excellence inspire the wines produced by Sergio Gomba. His aim is to produce increasingly prestigious wines, with a strong personality and a sense of place to the land of Barolo. The Boschetti estate extends over just fourteen hectares of vineyards that are sited on south-southwest facing slopes, a position that the residents of the Langhe call "*sori della sera*" (evening sun), rising above the Riofava, the river cutting the southern border of Barolo.



### **Vineyard**

Boschetti Hill

Clay, marl and limestone Tortonian soil composite

### **Varietals**

100% Nebbiolo

### **Vinification**

Maceration on skins for 10-14 days.

Aging for 36 mos. in fine grain oak barrels.

Cellar conditioned in bottle for several mos.

### **2015 Production**

Less than 2,000 cases

### **Tasting Notes**

“Ruby red color infused with garnet highlights that develop with aging. Intense, ethereal bouquet of ripe fruit with notes of rose and blackberry, joined by liquorice and spices as the wine evolves Structured and elegant with a spicy, mineral aftertaste.”