



Gomba Boschetti Riofava Dolcetto D'Alba, 2017

Novello, Piedmont,, 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.



Varietals

100% Dolcetto

Vinification

Maceration on skins for 5-6 days.
Matured in stainless steel tanks for several mos.
Cellar conditioned in bottle for 1 mo.

Tasting Notes

“Ruby red with purple highlights. Fresh bouquet of red fruits and flowers. The palate is bold with pomegranate notes and forest berries. The finish is dry, with a slight almond and forest floor finish with moderate acidity. Round, without being overly-sweet. An uncommon structure to a dolcetto.”