



Gomba Boschetti Riofava Suri Barolo, 2013

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, Suri Vineyard Rows
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.

2013 Production

Less than 1,000 cases

Tasting Notes

“Ruby red with garnet hints. Persistent and penetrating with scents of rose, licorice and spices. Elegant, full-bodied and austere with recurring olfactory sensations. Mineral, spicy aftertaste. The Suri develops well after opening, unfolding more voluminous sensations and intensity.”