

Gibson  
family  
group



# BOSCHIS FRANCESCO

## Barbera d'Alba Superiore, Vigna le Masserie

**VINTAGE:** 2016

**GRAPE(S):** Barbera

**COUNTRY:** Italy

**APPELLATION:** Piemonte, Barbera d'Alba Superiore DOCG

**VINEYARD:** Vigna le Masserie

**SUGAR:** 2.6 g/L

**ACIDITY:** 7.33 g/L

**ALCOHOL:** 14.5%

**STYLE:** Fruity, savoury and complex.

**FOOD PAIRINGS:** Antipasti, pizza and tomato based sauces and pastas.

**THE DOMAINE:** From the the Italian region of Piedmont in Dogliani, this small family run estate dates back to 1919, when Telesforo Boschis planted vineyards on the hill of Pianezzo. In 1968, Tesforo's son Francesco began vinifying the grapes grown, producing a few hundred bottles now known as "Pianezzo". Now with 50 harvests under their belt, Boschis Francesco is run entirely by Francesco's son Mario, his wife Simona and their sons Paolo and Marco. This family believes in the respect of nature, strongly practicing environmentally sustainable agriculture and rigorous vineyard management and production. They believe their job is not to spoil what nature has given. Each Dolcetto is representative of the soil and exposure their vineyard lies, producing wines of great beauty with persistence and structure.

**VITICULTURE AND VINIFICATION:** Vegan and organically farmed. Southwestern facing slopes of clay soils at 500m above sea level. Green harvesting is done to keep only the best bunches and another selection at harvest to preserve only the fully ripened and healthiest grapes. Yields are low, but fruit quality is high. Fermented in the skins for 6 to 7 days, followed by maceration from 3 to 4 days in tank. From the month of November after the harvest, the wine is aged in 500 litres tonneaux, 20% of which are new; the wine then settles for ten months in steel. No filtration or cold stabilization and no additions to alter or change the the nature of the wine.

**VINTAGE DETAILS:** The early consensus throughout the Piedmont region is that 2016 stands to be a very promising – and potentially exceptional – vintage. Producers in all zones have been very happy with the outcome of the harvest season, reporting a crop that's high in both quality and quantity, with sugar concentration to rival the richness of 2015 but with greater structure and livelier acidity.

**TASTING NOTE:** Concord grape, wild blueberry, fruit leather, roasted tomato, rosemary, tarragon and cedar chest. Very complex, fruity and fun!

**PERSONAL NOTES:**