



BOSCHIS FRANCESCO

Dogliani Superiore, Vigna dei Prey

VINTAGE: 2016

GRAPE(S): Dolcetto

COUNTRY: Italy

APPELLATION: Piemonte, Dogliani Superiore DOCG

VINEYARD: Vigna dei Prey

SUGAR: 0.4 g/L

ACIDITY: 6.93 g/L

ALCOHOL: 14%

STYLE: Bright and concentrated.

FOOD PAIRINGS: Pasta with braised meats.

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. The vineyards stand on clayey soil. Exposure is south/west and the altitude is 500 meters 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. Fermentation and maceration with the skins for 6/7 days in steel vessels, at a temperature of 25-28 degrees Celsius. The must is pumped over several times a day. Malolactic fermentation in large oak cask. Maturing in steel and bottle for minimum one year. 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: Very concentrated and intense. Blueberries and blackberries dominate with firm tannins balanced by its high acidity that leaves the palate feeling fresh.

PERSONAL NOTES: