



CASCINA
BOSCHETTI

Gomba

Azienda Agricola
Barolo . Italia



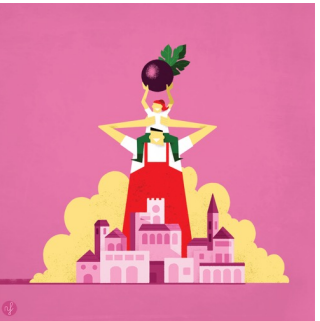
**GUARANTEED AND
TRANSPARENT
SUSTAINABILITY**
Practicing Organic.



**WINEYARD
BIODIVERSITY**
Encourage
settlement of insect
pollinators through
the grassing of the
vineyard during all
the vegetative
phases.



**TERRITORY
PROTECTION**
Safeguard and
maintenance historic
vineyards and
territory.



**SOCIAL
COMMITMENT**
Development
projects in favor of
the community with
the goal of doing
business in a shared
and inclusive way.



**TRADITION,
RESEARCH AND
SUSTAINABILITY**
Be aware of the
impact generated by
own business in order
to implement
sustainable actions
aimed at preserving
the territory and its
history, for the future
generations.



**REDUCE – REUSE –
RECYCLE**
Giving impulse to the
circular economy by
adhering to projects
aimed at reducing
the waste produced
and choosing
packaging and
packing material that
respects the
environment.

Cascina Boschetti Gomba Italy, Piemonte



Cascina Boschetti is located on the top of the namesake hill which rises directly above the roofs of the **Barolo** village and the superb merlons of the Falletti family's castle.

From the Barolo town, the tidy rows of Nebbiolo vineyards are the first things which attract the eyes of the many tourist and wine enthusiasts that every year arrive in the Langhe region to discover the beauties and the secrets of these hills, birthplace of the most famous Italian wine: **Barolo Docg**.

From the estate you can enjoy an amazing view overlooking the Langa hills and the several castles.

he Nebbiolo vineyards of the Boschetti hill belong to the Gomba family for many years and the only Boschetti cru of Barolo is that one produced by **Sergio Gomba**.

If Barolo is the heart of the Langhe, Boschetti is the heart of Barolo.



Who is Sergio Gomba?

"Talking hands"

He was born the March 14, 1944 in a farmers family. Sergio is the last of five children. At home everyone had to do his part. Sergio, even being a child, soon learns to lead the ox in the fields.

Those were difficult years. After the war who could leave left the village for the city: better to work in a factory with paid holidays. Father Giovanni did not give up. He bought a tractor and a mower. He also worked for other people.

Giuseppe, the elder brother was a bricklayer and started a small business. In 1963 Sergio took the license and became a truck driver. He works with his brother and helps his parents to run the land in the few free time.

"For me, the land is everything. It is life, it is the future. As soon as I could I bought a farm in Montlupo Albese with vineyards and hazelnuts" remembers Sergio.

We are in 1977. A year later his daughter Stefania was born. He had little time to enjoy that. Sergio moved from trucks to tractors. Year after year, harvest after harvest. He looks around. Someone told him that in Barolo there was a farmhouse for sale. It was very damaged. The place is magical, an exceptional view of the vineyards and of the mountains crown. Sergio is a man of quick decisions.

He bought the farmhouse in the summer of **1991** and in autumn affronted the first grape harvest of the only one vineyard which was then in production. A year later he planted three hectares of nebbiolo. In 1998 the hectares became 11.

The company has grown and made a name in the difficult world of *"barolisti"*.

Today the company with its twenty hectares of vineyards, is open to wine tourism. Meanwhile Sergio Gomba is back to buy land, this time in the Roero, a return to his origins. In Piobesi he has put together 4 hectares where he will plant Nebbiolo, Barbera and Arneis. In Santa Vittoria there is another vineyard with Arneis and Moscato d'Asti and other he rents in Monforte.

Today Sergio Gomba "signs" **200,000** bottles a year, and at least 90,000 of them are Barolo.

Gomba works with a family team and the winemaker of the house is a young man, Maurizio Delpero, who has won Sergio's full trust. In the vineyards throughout the year there is a Macedonian family that has found their second homeland in Cascina Boschetti: Zlatko, Vlatko, Blagoj, Zhivojko and Suzana. They learnt to tie even with willows as their "patron" Sergio taught.

And that is all about Cascina Boschetti.

A dream of a man who "speaks" with his hands.





WINES:

20XX

Pitch deck title



Roero Arneis DOC

The Vineyard

- Location:* Santa Vittoria d'Alba (Cuneo-Piedmont)
- Position:* 340 meters above sea level, with southerly exposure, facing the Tanaro River Valley
- Soil:* sandy-limestone, typical of the Roero Hills

The Vine

- Grape variety:* Arneis 100%. Manual harvesting with selection of the bunches
- Pruning:* Guyot
- Density:* 4.400 vines per hectare

The Wine

- Vinification:* soft pressing; temperature controlled fermentation at 12-14°C. Stored in stainless steel tanks till bottling
- Color:* bright straw yellow
- Bouquet:* fresh, floral, and with scents of fresh fruit with white flesh
- Flavor:* smooth, fresh. Taste of apple and pear with a slightly almond aftertaste



Tra I Filari Barbera D'Alba DOC

The Vineyard

- *Location: La Torre, Alba (Cuneo-Piedmont)*
- *Position: altitude of 320 m. facing west*
- *Soil: sandy and calcareous marl*

The Vine

- *Grape variety: Barbera. Vines over ten years old. Manual harvesting with selection of the bunches*
- *Potatura: Guyot*
- *Density: 4.400 vines per hectare*

The Wine

- *Vinification: soft destemming and crushing, maceration on skins for 7-10 days and temperature controlled fermentation; it matures in small and large oak cask then in stainless steel tanks till bottling. Short refinement in bottle before releasing*
- *Color: ruby-purple red*
- *Bouquet: intense and fruity; hints of flowers and red fruits with a prevalence of ripe Marasca cherry*
- *Flavor: full, silky and elegant. Taste of mature cherry and plums*



Il Ciliegio, Nebbiolo D'Alba DOC

The Vineyard

- *Location:* Roero and Alba hills (Cuneo)
- *Position:* average altitudine 300 meters above the sea level
- *Soil:* sandy and calcareous marl

The Vine

- *Grape variety:* Nebbiolo 100%. Manual harvesting with selection of the bunches.
- *Pruning:* Guyot
- *Density:* 4.400 vines per hectare

The Wine

- *Vinification:* soft destemming and crushing, maceration on skins for 9-10 days and temperature controlled fermentation. Maturation then refinement in bottle before releasing
- *Color:* bright ruby red colour; slight garnet highlights appear as the wine ages
- *Bouquet:* elegant bouquet with scents of forest fruits and notes of rose
- *Flavor:* fresh, elegant and harmonious



Barolo Boschetti 2017 DOCG

The Vineyard

- Location:* Barolo (Cuneo-Piedmont). The vineyard is the most elected and it is right on top of the Boschetti hill overlooking the village of Barolo
- Position:* 320 m, sited facing south/south-west
- Soil:* clayey with marl and limestone of geological "Tortonian" era that traditionally produces wines recognized by the finesse, the intensity of the fragrance and softness

The Vine

- Grape variety:* Nebbiolo 100%, with vines over 10 years old. Manual harvesting with selection of the bunches
- Pruning:* Guyot
- Density:* 4,400 vines per hectare

The Wine

- Vinification:* destemming and crushing, maceration on skins for 10-14 days and temperature controlled fermentation, It matures in fine grain oak cask, then in stainless steel tanks and, after bottling, refines in the bottle. 38 months after harvesting it is ready to be released
- Color:* ruby red with garnet hints
- Bouquet:* persistent and penetrating with scents of rose and spices and cocoa.
- Flavor:* elegant, full-bodied and austere with recurring olfactory sensations. Mineral spicy aftertaste



Barolo Boschetti 2018 DOCG

The Vineyard

- Location:* Barolo (Cuneo-Piedmont). The vineyard is the most elected and it is right on top of the Boschetti hill overlooking the village of Barolo
- Position:* 320 m, sited facing south/south-west
- Soil:* clayey with marl and limestone of geological "Tortonian" era that traditionally produces wines recognized by the finesse, the intensity of the fragrance and softness

The Vine

- Grape variety:* Nebbiolo 100%, with vines over 10 years old. Manual harvesting with selection of the bunches
- Pruning:* Guyot
- Density:* 4,400 vines per hectare

The Wine

- Vinification:* destemming and crushing, maceration on skins for 10-14 days and temperature controlled fermentation, It matures in fine grain oak cask, then in stainless steel tanks and, after bottling, refines in the bottle. 38 months after harvesting it is ready to be released
- Color:* ruby red with garnet hints
- Bouquet:* persistent and penetrating with scents of rose and spices
- Flavor:* elegant, full-bodied and austere with recurring olfactory sensations. Mineral spicy aftertaste

Barolo Boschetti Riserva 2013 DOCG

The Vineyard

- Location:* Barolo (Cuneo-Piedmont). This is the vineyard, the only one, that Sergio Gomba found on the Boschetti hill when he bought the estate, in the summer of 1991. Estimated age about 70 years

- Position:* 320 m. above the sea level, facing south-west

- Soil:* grey/white marl, rich in carbonates and fine sand of marine origin. Traditionally it produces wines recognizable by the finesse, the intensity of the fragrance and softness of the tannins

The Vine

- Grape variety:* Nebbiolo 100%, with vines about 70 years old. Manual harvesting with selection of the bunches

- Pruning:* Guyot

- Density:* 4,400 vines per hectare

The Wine

Vinification: soft destemming and crushing; maceration on skins for 20-25 days with temperature controlled fermentation and submerged cap. Slow maturation in Slavonian oak cask , then in stainless steel tank and long refining in bottle. 62 months after harvesting it is ready to be released

- Color:* ruby red with light garnet hints

- Bouquet:* ethereal, intense, floral and fruity with hints of rose and blackberry. Spicy notes appear with the evolution

- Flavor:* structured and elegant, that recalls the olfactory sensations. Spicy, mineral aftertaste. Tannins still crispy prelude to a slow evolution and extreme longevity



Barolo Boschetti Riserva 2012 DOCG

The Vineyard

- Location:* Barolo (Cuneo-Piedmont). This is the vineyard, the only one, that Sergio Gomba found on the Boschetti hill when he bought the estate, in the summer of 1991. Estimated age about 70 years

- Position:* 320 m. above the sea level, facing south-west

- Soil:* grey/white marl, rich in carbonates and fine sand of marine origin. Traditionally it produces wines recognizable by the finesse, the intensity of the fragrance and softness of the tannins

The Vine

- Grape variety:* Nebbiolo 100%, with vines about 70 years old. Manual harvesting with selection of the bunches

- Pruning:* Guyot

- Density:* 4,400 vines per hectare

The Wine

Vinification: soft destemming and crushing; maceration on skins for 20-25 days with temperature controlled fermentation and submerged cap. Slow maturation in Slavonian oak cask , then in stainless steel tank and long refining in bottle. 62 months after harvesting it is ready to be released

- Color:* ruby red with light garnet hints

- Bouquet:* intense, floral and fruity with hints of dry rose and blackberry. Spicy notes appear with the evolution

- Flavor:* structured and elegant, that recalls the olfactory sensations. Spicy, mineral aftertaste. Tannins still crispy prelude to a slow evolution and extreme longevity



Barolo Bricco San Pietro Sargio Gomba 2016 DOCG

The Vineyard

- Location:* Barolo Bricco San Pietro Single Vineyard.
- Position:* 380 m. above the sea level, facing south-west.

The Vine

- Grape variety:* Nebbiolo 100%, with vines about 70 years old. Manual harvesting with selection of the bunches.
- Pruning:* Guyot.
- Density:* 3,400 vines per hectare.

The Wine

Vinification: soft destemming and crushing; maceration on skins for 20-25 days with temperature controlled fermentation and submerged cap. Slow maturation in Slavonian oak cask , then in stainless steel tank and long refining in bottle. 62 months after harvesting it is ready to be released.

- Color:* Ruby red with light garnet hints.
- Bouquet:* Intense, Elegant, with balsamic and spicy notes, appear with the evolution
- Flavor:* structured and elegant, tannins are persistent, with very long finish.



Barolo JSori 2011 DOCG

The Vineyard

- Location:* Barolo (Cuneo-Piedmont). The vineyard Sori that face the south side of Boschetti hill overlooking the village of Barolo, and all the grapes come from the Parcel “J”
- Position:* 320 m, sited facing south/south-west
- Soil:* clayey with marl and limestone of geological "Tortonian" era that traditionally produces wines recognized by the finesse, the intensity of the fragrance and softness

The Vine

- Grape variety:* Nebbiolo 100%, with vines over 10 years old. Manual harvesting with selection of the bunches
- Pruning:* Guyot
- Density:* 4,400 vines per hectare

The Wine

- Vinification:* destemming and crushing, maceration on skins for 10-14 days and temperature controlled fermentation, It matures in fine grain oak cask, then in stainless steel tanks to complete the refining in the bottle. About 60 months after harvesting it is ready to be released
- Color:* ruby red with garnet hints
- Bouquet:* persistent and penetrating with scents of rose and spices
- Flavor:* elegant, full-bodied and austere with recurring olfactory sensations. Mineral spicy aftertaste





Barolo JSori 2012 DOCG

The Vineyard

- Location:* Barolo (Cuneo-Piedmont). The vineyard Sori that face the south side of Boschetti hill overlooking the village of Barolo, and all the grapes come from the Parcel “J”
- Position:* 320 m, sited facing south/south-west
- Soil:* clayey with marl and limestone of geological "Tortonian" era that traditionally produces wines recognized by the finesse, the intensity of the fragrance and softness

The Vine

- Grape variety:* Nebbiolo 100%, with vines over 10 years old. Manual harvesting with selection of the bunches
- Pruning:* Guyot
- Density:* 4,400 vines per hectare

The Wine

- Vinification:* destemming and crushing, maceration on skins for 10-14 days and temperature controlled fermentation, It matures in fine grain oak cask, then in stainless steel tanks to complete the refining in the bottle. About 60 months after harvesting it is ready to be released
- Color:* ruby red with garnet hints
- Bouquet:* persistent and penetrating with scents of rose and spices and dark cherries.
- Flavor:* elegant, full-bodied and austere with recurring olfactory sensations. Mineral spicy aftertaste

Product Information:

Winery	Wine	Vintage	Case
Gomba	Barbera d'Alba DOC	2019	750/12
Gomba	Roero Arneis DOC	2021	750/12
Gomba	Barolo "Boschetti" DOCG	2018	750/12

LIMITED VINTAGE

Wine	Vintage	Case Size
Barolo "Boschetti" DOCG	2015	750/6
Barolo Riserva DOCG	2013	750/6
Barolo "Bricco San Pietro" DOCG	2014	750/6
Barolo Riserva DOCG	2012	750/6
Barolo "Jil Sorì DOCG	2011	750/6
Barolo "Jil Sorì" DOCG	2008	1.5 lt
Barolo "Boschetti" DOCG	2002	750/6
Barolo "Boschetti" DOCG	2000	750/6
Barolo "Boschetti" DOCG	1996	750/6
Barolo "Jil Sorì" DOCG	2017/2019	1.5 lt
Barolo "Jil Sorì DOCG	2017/2019	3.0 lt

Winery	Wine	Vintage	Case
Az. Agr. Il Ciliegio	Nebbiolo d'Alba DOC	2020	750/12

