



GRAPE VARIETY:

NEBBIOLO 100%

ALCOHOL BY VOLUME:

14% VOL

BAROLO CANNUBI

Barolo DOCG

PRODUCTION AREA:

Cannubi is a long, gently sloping hill which rises central to the Barolo area. Here soils from different epochs meet forming blue-grey marls rich in magnesium and manganese carbonate that turn light grey on the surface when they come in contact with air and weather elements. The result is a combination of different clays and fine sands saturated with a strong limestone component of magnesium carbonate and manganese. Technically called Marls of Sant'Agata fossils, but in jargon known as Toû. Surrounded by higher hills, the Cannubi hill and therefore protected from perturbations and high winds and it benefits from a unique microclimate.

VINE TRAINING SYSTEM:

The vines are upwards-trained on a vertical-trellised Guyot.

VINIFICATION PROCESS:

Grapes are collected exclusively by hand and quickly taken to the cellar where they are destemmed and softly crushed to extract only the most noble and aromatic parts from the skins and the outer portion of the grape. Fermentation with maceration takes place at controlled temperature in thermo-conditioned tanks. In this phase, periodic pumping over allows the must to take possession of all the trace elements present in the skins and to delicately extract the coloring material. When all the sugar has transformed into alcohol, the wine is poured into vitrified concrete vats, specially made with cork insulation, so as to maintain a temperature suitable for a prompt performance of the malolactic fermentation.

AGEING:

The Barolo Cannubi ages for at least 8 months in oak barrels of different capacities: they are chosen each year on the basis of the characteristics that the soil of origin and the vintage have given the wine to allow it to best enhance its peculiar qualities. It completes its refinement in the bottle before being put on the market.

ORGANOLEPTIC CHARACTERISTICS:

This wine is garnet-red in color with ruby reflections. Its intense nose has distinct traces of roses, vanilla, licorice, spices, toasted oak and a gentle scent of absinth. The flavor is full and elegant, good-bodied and austere with remarkably elegant tannins. The spicy personality and the hints of wood blend perfectly.