



# BAROLO *Cannubi*



## BAROLO "CANNUBI"

In Barolo, the Barolo wine. One of the most prestigious crus in the area makes this wine unique. It becomes the ambassador of the quality and excellence of a whole territory.

**WINE CLASSIFICATION:** Barolo DOCG.

**GRAPE VARIETY:** 100% Nebbiolo, selezione massale.

## PLACE OF ORIGIN

This privately-owned vineyard extends for 0.5 Ha, and is located at "Cannubi" (one of the most prestigious Barolo "crus"). 2,500 vine-stocks planted in 1980. Exposure: South-South-East. Tortonian - Elvet soil.

## THE VINEYARD

The vines are Guyot grown with the countertrellis system of planting, and medium-short pruning. The vineyard has an average density of 5000 vine-stocks per hectare, and the production is reduced to about 1kg per vine-stock by the cluster thinning method.

## VINIFICATION

The grapes are collected when they are fully ripened and laid into small 20kg perforated boxes. A strict cluster selection is made. The grapes are taken to the wine cellar where they stay for 12 hours in a "drying room" lowering the dampness above 5%.

The crushing operations, are very careful and soft to preserve the skin quality and not to have the grapestalk in the must. The fermentation takes place thanks to indigenous yeasts at the controlled temperature of about 30°C with repeated and delicate pumping over. The marc maceration is long, 300 hours on average. The new wine is then put in wooden barrels, where the subsequent spontaneous malolactic fermentation takes place.

## FINING

For 24 months in oak barrels; then, the wine is fined for 6 months in bottle.

## TASTING NOTES

Our Cannubi shows delicate violet and plums so clear that seem in the glass a minerality and spicy aromas thanks to the inner energy of this unbelievable cru comes out like a flame.

## FOOD MATCHES

"Barolo is the king of wines", but also a "wine for the king" suitable for the cuisine with strong but elegant tastes, red meat dishes, game, truffle-based recipes, marbled or mature cheese.

## ABOUT SERVING THIS WINE

The bottle, to be kept horizontally while stored, must be served at a temperature of 18- 20°C. Cannubi is a great and elegant wine. Ageing: 10 – 15 years from the harvest onwards.

## ANALYTICAL INFORMATION

Alcohol content: 14,5%/vol.

Residual sugars: 2 g/l

Total acidity: 6 g/l

Dry residue: 30 g/l



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