



BAROLO D.O.C.G. CANNUBI

Grape varietal: 100% Nebbiolo.

Appellation: municipality of Barolo, Cannubi vineyard; map page n. 7, parcels 14, 17.

Soil: Saint Agata fossil marne; calcareous; silty clay loam composition.

Exposure: South-East.

Altitude: 250 m.a.s.l.

Slope: 35%.

Cultural notes: organic farming. Low guyot pruning system with planted density of 4500 vines per hectare.

Harvest period: first half of October; hand harvested with careful selection of the clusters.

Vinification: soft crushing of the grapes with de-stemming; static fermentation in oak casks with indigenous yeasts selected from our vineyards; maceration for about 30 days, frequent basting of the skins.

Fining: 3 years in medium sized (15-30 hl) French oak barrels with the minimum amount of racking necessary. No filtration or chemical stabilization before bottling. Bottle aged for at least 12 months.

Organoleptic characteristics:

COLOR: garnet red with orange hues.

NOSE: full bodied with natural balsamic notes, recalling ripe red fruit, dried rose and violet.

MOUTH: dry, robust and velvety; rich in elegant tannins of ripe fruit.

Food pairings: roasted and braised red meats, game, bourguignon, aged cheeses.

Serving suggestions: taste in large glasses which favor oxygenation and enhance the nose. Serve at 18 °C. Since it is a Barolo, it has been in the bottle for some time and light sediment can be present for which it is always advisable to decant.

Storing method: keep bottles horizontally in a dark and temperature consistent place.