

Barolo DOCG Cannubi

VINTAGE: 2018

PRODUCER'S VINTAGE NOTES: "The vintage required the winegrower's sensitivity and experience as vineyard management during the rainy spring season called for the thinning of the excess grapes, an operation that influenced the final quality of the fruit. The ideal climate in the last weeks of summer and the mild days and cool nights of September determined the gradual maturation of the grapes .

Harvest was carried out on the 8th of October, a week earlier than the "classic" period. Barolo Cannubi 2018 is in excellent shape. We brought very healthy and perfectly ripe grapes to the cellar. The wine reveals a rich, complex and elegant bouquet. On the nose, hints of morello cherry, currants, rose petals, gentian, rhubarb and sweet tobacco. The pleasant mouth has an excellent structure, revealing dense and well-integrated tannins as well as a persistent and enjoyable aftertaste."

Stefano Chiarlo, winemaker

GRAPE VARIETY: nebbiolo

MUNICIPALITY: Barolo

FIRST VINTAGE PRODUCED: 1990

VINEYARD: Cannubi

SURFACE AREA OF THE VINEYARD: Approx. 1 hectare

YEAR PLANTED: 1958- 1990

SOIL: Tortonian and Helvetian calcareous marl of a basic pH with over 30% sand, poor in organic matter; but rich in microelements such as iron and magnesium

VINEYARD EXPOSURE: south-southwest

VINEYARD ELEVATION: 240 AMSL

METHOD OF CULTIVATION: Guyot

VINES PER HECTARE: 4.500

YIELD: thinning of excess bunches at end of summer; leaving an average of 5/6 bunches per vine

PRODUCTION PHILOSOPHY CERTIFICATION: V.I.V.A "SustainableWine"

HARVEST: manual harvest

VINIFICATION: fermentation for 20 days with the skins in 55hl oak vats with a soft "shower" system of wetting the cap at a temperature between 30°C and 27°C. Malolactic vat fermentation

REFINEMENT: minimum of 3 years. Aged for 2 years in average-sized oak casks before refinement in the bottle

COLOUR: ruby-red with brilliant hues

NOSE: intense, aristocratic, complex with notes of small fruits, liquorice and sweet tobacco

TASTE: enveloping, rich with silky tannins which accompany the sensation of body and fullness

ACCOMPANIES: roasts, tagliolini with truffle, wild game, well-matured cheeses

SERVING TEMPERATURE: 18° C

BOTTLE SIZES: 0,750 L - 1,5 L - 3 L

CLOSURE: cork

