
Barolo DOCG

Cannubi

VINTAGE: 2019

PRODUCER'S VINTAGE NOTES: "The autumn-winter season began with heavy rain in November and moderate snowfall in December; the weather was dry from January until early February, when snowfall was experienced. These conditions allowed for the accumulation of an excellent water reserve that proved to be invaluable for the summer season. February and March were characterized by a mild and dry weather; April and May experienced abundant rain that rebalanced vine vegetation, resulting in different germination between the upper and lower parts of the hills. May and June were characterized by a hot and dry weather that registered averagely higher temperatures for a brief period. The unusual and abundant rain in the beginning of July was followed by a mild and dry summer season, decidedly favoring gradual maturation. September and early October have been crucial: an ideal climate and a remarkable diurnal temperature variation have distinguished this vintage, making it an "Exceptional" one. Harvest was carried out on 12 October, in line with a very classic vintage, gathering lesser grapes characterized by outstanding quality."

Stefano Chiarlo, winemaker

GRAPE VARIETY: nebbiolo

MUNICIPALITY: Barolo

FIRST VINTAGE PRODUCED: 1990

VINEYARD: Cannubi, perhaps the most famous hill in Italy; the most acclaimed and prominent vineyard of the Barolo denomination. Historically the oldest Italian cru, recognized since 1752, everything in this area is perfect: the altitude, exposure, soils, location and microclimate yield Barolo wines at the top of the denomination. Michele Chiarlo has owned the vineyard since 1989. Situated in the historic heart of Cannubi (where the "ciabot", or the ancient Cannubi shed, can be found), it rises on a steep slope that has been terraced with grassy ridges under the guidance of the Swiss University of Changin. A delicate job that currently guarantees soil integrity and combats hydrogeological instability.

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. "Sustainability and Culture"

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

