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## Barolo DOCG

### Cannubi

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**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

