



Barolo Cannubi Riserva D.o.c.g

VINEYARDS

In the municipality of Barolo.

GRAPE VARIETY

100% Nebbiolo da Barolo.

SOIL

This historical vineyard, among the most esteemed in the Barolo area, features a mixture of Tortonian and Helvetian soils from different geological eras, imparting a unique complexity and richness to the soil. The high sand content gives the wine an intense bouquet which is fruity when it is young, but which develops spicier tones as it evolves.

YEAR OF PLANTING

From 1967 to 1990.

VINIFICATION

Produced only in the very finest vintage years, we carefully select the grape clusters that ripen in the highest parts of the vineyard. Slow fermentation of 25 – 30 days is followed by aging for three years in Slavonian oak barrels. Before being released on the market, the wine is further refined until the sixth year after the harvest.

CHARACTERISTICS

The original garnet color develops orange reflections as it matures. Ripe fruit aromas are accompanied by tones of spices and tobacco. With time, the tannins evolve, becoming softer and rounder. Slow aging increases the longevity and complexity of the wine.

SERVING TEMPERATURE

16–17 degrees C.

FORMATS AVAILABLE

750 mL Bottles.

