

Barolo DOCG Cannubi



Vineyard

Vine: Nebbiolo, under variety Lampia and Michet

Grapes provenance: Cannubi Boschis vineyard in the village of Barolo

Soil: composed mainly of large clayey limestone marls and sands

Vineyards: South-est facing with Guyot pruning (6-8buds / vine)

N° Vines / hectare: 5000

Yield / hectare: 50-55 q / Ha

Plant year: 1970

Average height: 250-260 mt

Winemaking

Soft pressing of grapes, maceration with grape skins for around 10 days at a maximum temperature of 29-31°C.

After drawing off and the first rackings, the wine is decanted in to Tonneau (500 and 300 Litre) in which matures for 18 months. After the clarification, the wine is bottled without

filtration and stays in the bottles for one year before packaging and consignment.

Organoleptic Characteristics, Preservation

With a ruby-red colour, the Barolo has a rich bouquet which gradually recalls the scents of roses flows, truffles and wood spice. The palate is at first elegant and refined, then is begins to gain in complexity with air. The long flavours predict a prominent future ahead. Serving recommended in large glasses at a temperature of 17-18°C.