

BAROLO CANNUBI



GRAPES: Nebbiolo subvarieties Lampia and Michet

VINE AGE: Planted in 1970

ALTITUDE: From 820 to 860 f.a.s.l.

EXPOSURE: South-East

SOIL: Composed mainly of large clayey limestone marls and sands



WINEMAKING

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



REFINEMENT

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.



TASTING NOTES

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.