

Barolo DOCG

Cannubi

VINTAGE: 2016

PRODUCER'S VINTAGE NOTES: "The 2016 vintage will long be remembered for its rare qualitative excellence. The harvest period has seen climatic conditions that have followed the standards of the seasons, without presenting any weather anomaly, allowing the exceptionally healthy grapes to reach perfect and uniform maturation, in accordance to the usual time periods. An adequate thinning of the bunches in August has allowed the plant to channel all of its energy on fewer bunches during the last 40 days, resulting in an excellent maturation that has also enjoyed sunny days and cool nights. Harvest has taken place according to standard time (6 / 12 October). An outstanding vintage endowed with great structure, complex flavours and remarkable longevity." Stefano Chiarlo *Winemaker*

GRAPE VARIETY: nebbiolo

MUNICIPALITY: Barolo

FIRST VINTAGE PRODUCED: 1990

VINEYARD: Cannubi

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 "SustainableWine"

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 months 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

