

Barolo DOCG

Cannubi

VINTAGE: 2017

PRODUCER'S VINTAGE NOTES: "The 2017 vintage was characterized by a long summer with very little rainfall. In the vineyard, we adopted agronomic practices that allowed us to keep the soil moist and preserve the freshness of the grapes. We have done extraordinary work on the soil to oxygenate the roots; we have not eliminated excess leaves to prevent sunlight from directly hitting on the bunches and avoid sunburn; we have delayed leaf thinning operations in order not to risk damaging the fruits. To maintain elegance, freshness and avoid excessive alcohol content, we brought the harvest forward by about ten days compared to the usual (25 September / 2 October).

We think that 2017 can be compared to vintages such as 2007 or 2011 in terms of climate and organoleptic characteristics. Harmonious flavor is present in the early stage thanks to the combination of the soft and silky tannins that are already present in a wine with an important structure but also with complex aromas and excellent 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

