

BAROLO *Cannubi*

Elegance

*In Barolo, THE Barolo.
Historically the oldest cru in
Italy and certainly the most famous.*

WINE CLASSIFICATION

Barolo Cannubi DOCG, 100% Nebbiolo from a massale selection.
Annual production: 3.500 bottles

ORIGINS

Barolo is historically born in the Cannubi vineyard,
of which we are proud to own about half a hectare (0,5 ha).

Exposure: South-East

Soil: tortonian soil with a predominant clay
composition made of Marne di Sant'Agata.

Altitudine: 250 m.s.l.m.

Average age of vines: 60 years

AGING AND FINING

For 24 months in 16 HI Slavonia oak barrels and
then the wine is fined in bottle for at least 12 months.
Our goal is to offer our Barolo enthusiasts a unique experience:
the opportunity to taste the difference of various soils
from the Barolo region. That's why we treat our Barolo crus
in **exactly the same way**, from vineyard to bottle, with the **same**
vinification and aging process. We let the soil speak for itself.

TASTING NOTES

Cannubi represents the **elegance** of our Barolos,
thanks to the clay that characterize its soil.

Barolo Cannubi is distinguished by a delicate
embroidery of fruit, with a dusting of mineral
and ash that lift gently from the bouquet.

You'll notice background tones of
and sweet spice.

blue flower

