

BAROLO DOCG CANNUBI



Grape varietal: Nebbiolo 100%

Production area: municipality of Barolo – single vineyard Cannubi

Age of vines: 30 to 50 years old

Vineyard exposure: South, South - East

Soil type: calcareous with 45% sand, 35% limestone, 20% clay

Alcohol content: 14.5% by volume

Colour: Garnet ruby red with orange reflections

Bouquet: ample and embracing, with pronounced fruity notes of cherry and plum and notes of tobacco, liquorice and cocoa

Taste: harmonious, pleasantly dry with soft tannins, broad and full-bodied. Persistent finish.

Vinification: fermentation at controlled temperature for 20 days

Suggested serving temperature: 16/17°C