



BAROLO D.O.C.G. RISERVA CANNUBI

VARIETY Nebbiolo

PRODUCTION AREA Barolo, Loc. Cannubi - CN

SOIL Calcareous with clay-silt components

HARVEST Manual, using crates. Late October

VINIFICATION Maceration on the skins in temperature-controlled automatic steel fermenters, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and aging in contact with fine lees follow to facilitate malolactic fermentation

AGING A minimum of 36 months in oak barrels and 18 months in the bottle

ALCOHOL CONTENT 14% abv

SENSORY NOTES Red with light garnet reflections. On the nose, hints of ripe cherry and plum, tobacco, licorice and balsamic notes. Elegant, ethereal, revealing great structure with a long, persistent finish and perfectly balanced tannins

RECOMMENDED PAIRING Wild game, red meat, elaborate main courses and flavorful cheese

SERVING TEMPERATURE 16/18° C

LONGEVITY More than 20 years

SIZE 75 cl./150 cl.