



CANNUBI RISERVA 2018



Product Name: BAROLO CANNUBI DOCG RISERVA 2018

Grape Variety: 100% NEBBIOLO

Growing Location: Barolo - Cannubi Vineyard

Vineyard position: South; 290-315 mt. a.s.l.

Soil: Calcareous and clayey marl, slightly sandy with a marked presence of silt

Wine training system: Archetto variation of Guyot system

Planting density: 4.000 plants/ha

Grape harvest: 19th October

Alcohol content: 14.5%

Serving temperature: 16 °C

Technical Profile

2018 in Langa opens with a long and rainy winter. This was good, because the water supply of the soil was thus re-established, after a 2017 characterized by high temperatures and low amounts of rain. The Winter season lasted until the beginning of March with temperatures lower than in recent years, leading to a slow and gradual vegetative restart of the vine, slightly postponed, which was completed at the end of the same month. The bud burst was uniform, a great start for this vintage. As Spring continues, we see frequent rainfall and low temperatures, thus defining the parameters of a classic vintage and extreme elegance. No lack of water in this 2018: between the end of May and the beginning of the following month there are abundant storms with rainfall. Important months from the point of view of vineyard management; thanks to careful work among the rows and constant attention to our vines, this has given us great satisfaction. Flowering and subsequent fruit setting took place regularly. In the warmer months there was a recovery that took place in an optimal way: a gradual development, with more stable temperatures and weather. A positive evolution also in September, and we arrive in October where the conditions are perfect: we are ready to harvest. A month characterized by a favorable climatic trend means that our expectations are confirmed: a classic vintage, with a slightly lower quantity, but a lot, a lot of quality.

After a meticulous selection of the Cannubi grapes, an area characterized by a complex and excellent terroir and a stratification in the soil, with sand, clayey calcareous marl and a marked presence of silt, in the cellar the grapes are destemmed and pressed. This is followed by a spontaneous fermentation in large concrete tanks, at a temperature between 22°C and 28°C for about 15 days. Subsequently, a submerged cap maceration takes place always in concrete tanks for 25 days, during which malo-lactic fermentation took place. A 10% of the total, however, follows a different path to enhance the width and the full taste given by a soil particularly rich in silt: whole cluster fermentation. A reinterpretation of the concept of the "maceration within the grape". The concrete tank is filled in layers: a first layer of crushed and de-stemmed grapes, then whole with the stalk, then crushed, then whole ... up to the last level of de-stemming. The proportion is between 50 and 50. This a process of maceration and fermentation. The peculiarity is that in the whole cluster part there is the stalk which gives freshness. The first days from above the cap is plunged to work the skins, without breaking the whole berries and the fermentation within the grape takes place. There is a double fermentation: the within the grape fermentation where the must ferments in the grape and the fermentation of the



liquid that comes from the de-stemmed layer. This is a time-consuming process: when pumping over, the skins break and the sugar comes out, then fermentation continues. Once the sugars are finished, we racked the wine, we press in such a way that the whole berries are crushed and then new sugar and fermentations that continue. Once this is done, we racked. The whole cluster part and the part that made normal fermentation are combined for refinement, which lasts 2 years and 8 months in large Slavonian oak barrels. Concrete passage and subsequent bottling. A long refinement in the bottle follows.

Tasting notes

Intense ruby red with garnet reflections. On the nose hints of red fruits, such as strawberry and blackberry; and the spiciness reminiscent of black pepper. On the palate a fine wine, but at the same time elegant and characterized by power. Tense and persistent tannins, long and fine taste. A wine that is at the beginning of its journey, but which will be able to reveal all its complexity over time, with great potential.

Perfect pairing

Barolo goes well with important dishes, such as traditional Piedmontese meat main courses, such as braised and sliced beef. A great combination sees this wine together with cheeses with an important seasoning. Ranging through world traditions we find goulash in Eastern Europe. In Portugal instead the Cozido à portuguesa, a rich dish based on chicken, beef and pork, while in England we combine it with the British Sunday roast. In Germany with Sauerbraten, a typical meat dish that requires a long cooking in the oven, served with Spätzle. Going to Japan instead we think about fish, such as Black Cod (blue fish from Alaska marinated in sugar, sake, miso). Moving to the United States of America, beef (angus, wagyu, local ox, longhorn) in the brisket cut (brisket). Moving on to Argentinian cuisine, we think it's perfect with asado.

But if you have the pleasure, even a simple "special" toast is perfect!