



CANNUBI RISERVA 2017

Product name: BAROLO CANNUBI DOCG RISERVA 2017

Grape Variety: 100% NEBBIOLO

Growing Location: Barolo - Cannubi Vineyard

Vineyard Position: south, from 290 to 320 mt s.l.m.

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: 27th September

Alcohol content: 14.5%

Serving temperature: 16°C



Technical Profile

2017 was a hot and dry year with little rainfall. It was not so easy as a vintage that led to an early harvest. The year opens with little snowfall and a mild climate. In Spring, on the other hand, rains and temperatures were recorded above the seasonal average. This resulted in an early development of the vine. At the end of April, however, a sudden drop in temperatures led to widespread frosts, but thanks to the altitude of our vineyards, fortunately it did not hit us. A situation that occurred throughout Italy, also causing inconvenience to our vineyards in Barolo. Fortunately, since May the climatic situation has returned to seasonal parameters, stabilizing with consequent favorable conditions as regards the phytosanitary aspect. The Summer brought with it high temperatures and a dry climate. Between the end of August and the beginning of September, the rain returned to help the vine, thus rebalancing the presence of water in the soil, precisely in the delicate phase of grape ripening. The meteorological situation returned to its parameters from the beginning of September: temperatures dropped and excellent temperature changes were recorded between night and day, essential for a great harvest. Despite a hot year and the risk of sometimes astringent tannins, the operations in the vineyard were essential to obtain wines with balanced and "sweet" tannins. We have not trim the tops of shoots, we drill holes in the ground to channel the water into compact soils to keep the humidity in it and we have not thinned out. Quantitatively, it was one of the less abundant vintages, just over half, and for this reason we only harvested the most beautiful part in the vineyard, with grapes of great quality. In this vintage the Nebbiolo grape has again shown its great ability to adapt even in less favorable climatic conditions.

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 5% 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 (reassembly) 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 just over 3 years in large Slavonian oak barrels. Concrete passage and subsequent bottling. A long refinement in the bottle follows.

Tasting notes

Ruby red with hints of garnet. On the nose the ripe rose and lots of fruit with notes of raspberries and cherries. Spicy hints that recall licorice. In mouth a great softness that envelops the palate. A deep and intense wine. Soft, silky tannin. A wine that manages to combine perfectly the power and the elegance of Cannubi.

Perfect pairing

Barolo goes well with important dishes, such as traditional Piedmontese meat main courses. Ranging from world traditions, there is gulasch in Eastern Europe. Going to Japan instead grilled meat (yakimiku) such as beef. Moving to The United States of America, beef (angus, wagyu, bue nostral, longhorn) in the beef ribs cut.

One recipe is, for example, onion stout beef.

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