



## CANNUBI RISERVA 2015

**Product name:** BAROLO CANNUBI DOCG RISERVA 2015

**Grape Variety:** 100% NEBBIOLO

**Growing Location:** Barolo – Cannubi M.G.A.

**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:** first half of October

**Alcohol content:** 14%

**Serving temperature:** 16°C

### Technical Profile

2015 began with a winter characterised by heavy snowfall, which gave the soil an excellent supply of water. This factor, combined with a spring with temperatures that were mild from February onwards, brought the vegetative cycle forward, and this trend was maintained throughout the year. The season continued with a succession of rainfall between the end of May and the first ten days of June. From the second half of June and throughout the month of July, there was no rainfall at all and top temperatures stabilised at above-average levels. The heat did not, however, cause any stress to the vineyards thanks to the abundant water reserves accumulated in the early months of the year. The climatic conditions recorded at the beginning of summer laid the foundations for the early ripening of the grapes, about ten days ahead of the previous year, but in line with a vintage that we can describe as "normal". From a quantitative point of view, production was, on average, within the norm, and this allowed targeted and meticulous thinning.

We can classify the vintage as one of the best in recent years: the Nebbiolo grapes ripened perfectly, albeit slightly earlier than usual for recent years. Excellent quality tannins will definitely guarantee structured, elegant wines with a long cellar life. A harmonious wine.

We can say, without a doubt, that this is a great year, to be remembered, like few others in history.

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 concrete tanks, temperatures between 22°C and 28°C for about twenty days, followed by a long period of submerged cap maceration (lasting more than 40 days), during which malo-lactic fermentation took place.

As temperatures rise in spring, the wine is racked into large Slavonian oak barrels where it will age for four years. Concrete passage and subsequent bottling. A long refinement in the bottle follows.

### Tasting notes

Ruby red with garnet reflections. On the nose hints of red flowers such as geranium; ripe cherries and raspberries and a marked spiciness that recalls notes of tobacco. Excellent body on the palate, an incisive sip, pleasant acidity that gives great crunchiness. Well integrated, persistent tannin. A wine that completely reflects its vintage, defined by many as majestic. A wine which with these characteristics is destined for long aging.

### 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 (*yakiniku*) 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!

