



➔ **Cultivation area:**  
Barolo

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➔ **Exposure and altitude:**  
south, south-east; 220m

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➔ **Grape variety:**  
100% Nebbiolo

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➔ **Vinification:**  
maceration for 30-35 days

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➔ **Aging:**  
36 months in barrel

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➔ **Serve at:**  
16/18 °C

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# BAROLO CANNUBI DOCG 2010

The name Cannubi refers to the quality of the grapes and wines on the hills of the same name, one of which is part of the cru ('Menzioni Geografiche Aggiuntive') of the Commune of Barolo.

The vineyards, which are part of the estate of L'ASTEMIA Pentita, are situated on the first slopes tucked between the two roads which rise up out of the town.

This is the lower part of the Cannubi where the south and south-east facing lie of the land give the wine a strong body, elegance and pleasingly tense tannin.

A dry, tannic Barolo which tiptoes onto the palate and remains there for some time with a pleasing aftertaste of liquorice and chocolate.

A strong and decisive structure with a soft molecular texture, the elegance and silkiness of its tannins softens its youthful exuberance. It opens on the nose with notes of small red fruits and flowers. Hints of cinnamon and nutmeg spices and balsamic mint and juniper follow.

Drinkability and longevity are part of the this wine's compelling offering.