



→ **Cultivation area:**
Barolo

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

→ **Grape variety:**
100% Nebbiolo

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

→ **Aging:**
36 months in barrel

→ **Serve at:**
16/18 °C

BAROLO CANNUBI DOCG 2011

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 delicious mineral and citrus note.

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 intense aromas of fruit which evolve into hints of mature fruit and cherry liquor. Oxygenation liberates aromas of spice, dried flowers and notes of oak.

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

