



→ **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,
24 months in bottle

→ **Serve at:**
16/18 °C

BAROLO CANNUBI RISERVA DOCG 2013

Cannubi: vines in the most exclusive position in the whole of the Langhe which have been awarded their own single vineyard name or cru ('Menzione Geografica Aggiuntiva').

The prestigious quality of the grapes coming from these slopes is determined by the particular soil composition where the lands of Tortonian and Elvezian origin come together.

The high levels of sand create intense perfumes whilst the alkalinity and concentration of calcium bring a final touch of elegance.

This wine has a rich, broad and intense nose and a structure based on great balance. Intense notes of spice dominate over hints of blackberries, plum and cherry jam. More well developed sensations of liquorice, dark chocolate, mace, anise and rhubarb dominate its aromatic profile.

Opens out fully after a few minutes when its splendid tannin is released, balanced by a full and persuasive body.

A strong capacity for aging which should not be overlooked.



91 POINTS



92 POINTS



93 POINTS



93 POINTS

