



→ **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 2014

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. A vivid and brilliant red colour, with light garnet reflections, it is imbued with an aroma of mature fruit, blackberries and blueberries.

The oxygenation creates notes of spice and balsamic with sophisticated hints of dried rose, tobacco and liquorice. 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.



89 POINTS



91 POINTS



93 POINTS



96 POINTS