

# MARCHESI DI BAROLO BAROLO CANNUBI DOCG 2016



## WINE INTRODUCTION

Cannubi is the long and gradually growing hill located in the centre of the Barolo area. There the soils of the Serravallian and Tortonian epochs meet and amalgamate giving rise to blue/grey marls. These are rich in magnesium and manganese carbonates which, on the surface, become grey/white due to the action of atmospheric agents: clay mixed with very fine sand, impregnated with a strong limestone component. Surrounded by higher hills, it is protected from disturbances and excessive ventilation and enjoys a very special, unique microclimate. The characteristics of the soil and its enviable microclimate give the Cannubi completeness and balance, a harmonious synthesis between structure and aromas and elegance in the tannins, associating the readiness of consumption with an extraordinary longevity.

## WINEMAKING NOTES

Grapes are collected exclusively by hand and quickly taken to the cellar where they are destemmed and softly pressed to extract only the most noble and aromatic parts from the skins and the outer portion of the grape. Fermentation takes place at a controlled temperature in thermo-conditioned tanks. Maceration lasts for 10 days. During this time, the wine is regularly recycled from the bottom to the top of the tank so that the must takes on all the trace elements present in the skins and delicately extracts the colour. The first racking is done when the natural sugars of the grapes are totally converted to alcohol. The wine is then racked into cement vats lined with fiberglass and isolated by cork to maintain the post-fermentation temperature of 22° C (72° F) for an extended period. In this way, malolactic fermentation starts spontaneously and is completed after two months. Barolo Cannubi 2016 was aged for about nine months in small medium toasted French oak barrels (225 liters / 59 U.S. gallons) then, for a further thirteen months, in traditional medium Slavonian and French oak Barrels. The wine completed its fining in the bottle before going onto the market. Barolo Cannubi matures 6 years after being harvested and reaches its peak condition between 6 and 25 years of age.

## APPEARANCE, AROMA AND TASTING NOTE

This wine is garnet-red in colour with ruby reflections. Its intense nose has distinct traces of roses, vanilla, licorice, spices, toasted oak and a gentle scent of absinth. The flavour is full and elegant, good-bodied and austere with remarkably elegant tannins. The spicy personality and the hints of wood blend perfectly. Barolo Cannubi is well-matched with traditional Langhe egg pasta, Tajarin and Ravioli, with roasts, stews, braised meats and game. It is also an ideal companion for sheep and goat's milk and mild cheeses.

## WINE INFORMATION

Country:	Italy
Region:	Piedmont
Wine Type:	Red
Producer:	Marchesi di Barolo
Wine Name:	Barolo Cannubi DOCG
Vintage:	2016
Principle Grape (%):	Nebbiolo (100)
Closure:	Cork
Winemaker Name:	Flavio Fenocchio
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	14.50%
Acid (g/L):	5.55
Bottle Size:	75cl
Case/Pack Size:	6x75cl

## WINE AWARDS

Bibenda:	5 Grappoli
James Suckling:	95 points
Gardini Notes:	94+ points
Wines Critic:	94 points
Vinibuoni d'Italia:	4 stelle / Corona
Veronelli:	3 Stelle Oro 94 points
Robert Parker:	92 points
Wine Enthusiast:	90 points

