

BAROLO CANNUBI

BAROLO DOCG CANNUBI

Cannubi's distinctiveness arises from a unique combination of soil and microclimate that gives life to wines which have come to stand for the best expression of the appellation.

Exposure of the vineyards, protected from the winds and the cold, and the nature of the soil, mainly dating back to the Tortonian period and rich in sand and marl with a good proportion of limestone (Sant'Agata Fossili marl), give Barolo Cannubi an exquisite aromatic intensity and a perfect balance between elegance and power. Cannubi is a Barolo that well expresses the winery's philosophy, which aspires to celebrate the grape, the vineyard of origin and the characteristics of each vintage.

Vinification: fermentation, with submerged cap maceration, lasts for 15-20 days at a temperature of 28°C. On completion, the wine is first aged in oak tonneau, then in large barrels for a minimum of 24 months. This is followed by bottling and subsequent aging in the bottle.

Sensory profile: lively, deep garnet red in the glass. On the nose, decisive aromatic notes of rose and ripe fruit followed by hints of liquorice, cocoa and spices. On the palate it reveals the structure, acidic-tannic balance and elegance that make this Barolo a faithful expression of the legendary MeGA from which it originates.

Suggested pairings: excellent with rich first courses and hearty main courses such as red and braised meats, game and ripe cheeses

Recommended serving temperature: 18-20°C.



Appellation	Grape	Vineyard Area
Barolo Docg Cannubi	nebbiolo	Ha 2,50
Township	First year of production	
Barolo	1961	

Formats

