



→ **Cultivation area:**  
Barolo

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

→ **Grape variety:**  
100% Nebbiolo

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

→ **Aging:**  
36 months in large oak barrel,  
24 months in bottle

→ **Serve at:**  
16/18 °C

# BAROLO CANNUBI RISERVA DOCG 2011

Barolo 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 types of 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. Its intense fruit aromas include a concentration of small fresh red fruits, mature fruits and cherry liquor.

Oxygenisation releases more well developed sensations of spices, dried flowers and sweet oak notes. Opens out fully after a few minutes when its splendid tannins are released, balanced by a full and persuasive body.

A strong capacity for aging which should not be overlooked.



90 POINTS



96 POINTS



OUTSTANDING