



MARCHESI DI BAROLO
Antiche Cantine in Barolo

GRAPE VARIETY:
100% Nebbiolo

PRODUCTION AREA:

Cannubi is a long, gently sloping hill right in the middle of the Barolo area. Here the Helvetian and the Tortonian soils blend together forming blue-grey marls rich in magnesium and manganese carbonate that turn light grey on the surface when they come into contact with the air and weather elements. The result is a combination of different clays and fine sands saturated with a strong limestone component of magnesium carbonate and manganese. Technically called Marls of Sant'Agata fossils, but in jargon known as Toû, they are composed on average of 55% clay, 30% sand and 15% limestone. Surrounded by higher hills, the Cannubi hill is protected from storms and high winds and it benefits from a unique microclimate. The vineyards, with East / South-East exposure, are mapped on sheet n.7 of the municipality of Barolo, lots 44, 170, 219, 231, 235, 242.

VINE TRAINING SYSTEM:

The vines are upwards-trained on a vertical-trellised Guyot system with a density of 4,000 vines per hectare.

VINIFICATION PROCESS:

The 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 color. 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.

AGEING:

The wine ages for two years, part in Slavonian oak barrels (30 or 35 hectoliters / 792-924 U.S. gallons) and the other part in small French oak barrels (225 liters / 59 U.S. gallons) that are moderately toasted. The two parts are then blended in traditional big oak barrels and the wine completes 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.

ORGANOLEPTIC CHARACTERISTICS:

This wine is garnet-red in color with ruby reflections. Its intense nose has distinct traces of roses, vanilla, licorice, spices, toasted oak and a gentle scent of absinth. The flavor is full and elegant, good-bodied and austere with remarkably elegant tannins. The spicy personality and the hints of wood blend perfectly.

FOOD PAIRINGS:

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 mildly-aged cheeses.

SERVING TEMPERATURE:

18° C (64° F)

ALCOHOL BY VOLUME:

14% Vol

