



Barolo "Cannubi" DOCG 2016

Grapes:	100% Nebbiolo
Region:	Piedmont
Vineyard Location:	From Cannubi in Barolo
Exposure:	South/Southeast
Altitude:	220 meters (721 feet) above sea level
Soil:	White marl of Sant'Agata (30% Sand, 55% Clay, 15% limestone)
Vine Training:	Guyot
Vine Age:	Planted between 1962 and 2002
Tine of Harvest:	Mid to late October
Vine Density:	4,800-5,000 plants per hectare
Total Production:	10,000-12,000 bottles
Vinification Process:	The grapes are fermented at a maximum temperature of 32 °C (89.6 °F) with select added yeast. When the process is over, the stainless steel tanks are sealed to allow proper maceration on the skins and seeds. After 24 days, the sugars are completely fermented.
Aging Process:	The wine ages in large barrels right away and for 30 months. After bottling, the wine ages in the bottle for 8-9 months.
Alcohol Content:	14.50%
Tasting Notes:	Brilliant garnet with notes of iris, violet, and rose. Luscious and full-bodied on the palate.
Winemaker:	Giuseppe Caviola
Cellaring:	Up to 25 years
Bottled:	Spring
Closure:	Cork
Food/Menu Pairing:	Best with rich, structured dishes, red meat, game and seasoned cheese