

CANNUBI 2013



Product Name: BAROLO CANNUBI DOCG 2013

Grape Variety: 100% NEBBIOLO

Growing Location: Barolo - Cannubi Vineyard

Vineyard position: south

Soil: calcareous and clayey marl, slightly sandy

Wine training system: Archetto variation of Guyot system

Planting density: 4.000 plants/ha

Grape harvest: October 17th 2013

Serving temperature: 18/20 °C

Technical Profile

The 2013 harvest will be remembered as “vintage”, in the sense that on average picking operations began 15 days later than usual in the last 10 years, and ended early in November with the last bunches of Nebbiolo. It was a difficult vintage to manage in the fields, characterized by a slugging start to Spring and low average temperatures and lots of rainfall from March until May. In June, the conditions linked to atmospheric events gradually improved, leading into a highly positive July for the physiology of the vine, partly due to greater meteorological stability. Flowering took place as normal in the second ten days of June, followed by good berry set. Even though the start of season was anything but easy, we can say that the second period rescued the situation and benefited to development of large, heavy and very compact clusters. Concerning the Nebbiolo, the beginning of the season has been characterized by cold weather, that delayed the bud break. Anyway the Nebbiolo variety benefited the most towards the end of the season, when it was able to enjoy the high temperatures recorded in September and October, main condition to obtain wines suited to ageing. The well-structured and long-lasting wines make 2013 an excellent vintage.

Winemaking: regular fermentation for about 12 days at controlled temperature (at first 22-25 °C and at the end 29-30 °C), followed by submerged cap maceration for 30 days with a stable temperature of 29 °C. After the racking off started the malolactic fermentation and it lasted 15 days at 22 °C.

Ageing: four years in Slavonia oak casks (4500 l) with a further refining in bottle for 1 year.

Perfect Pairing

We don't want to recommend a “perfect” food – wine pairing, because everyone has personal ideas and tastes. We know better who you should have this wine with, anyone!



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Cannubi vineyard was born 12 million years ago from the sedimentation of the sea that occupied the Plain of the Po river, is the most famous and renowned Barolo Cru, mentioned also in historical documents of 700's. It has an amazing complexity of terroir, formed by marly-calcareous soil and a very favourable climate which make this vineyard one of the most vocated to the vine growing in the world. Cannubi originates wines with the most distinguished characters of elegance and longevity in the wine scene.