



## CANNUBI 2014

**Product name:** BAROLO CANNUBI DOCG 2014  
**Grape variety:** NEBBIOLO 100%  
**Growing location:** Barolo – Cannubi Mga  
**Vineyard position:** south, from 290 to 320 mt s.l.m. ; 1.30 ha  
**Soil:** limestone and clayey marl, slightly sandy  
**Wine training system:** guyot  
**Planting density:** 4000 plants/ha  
**Grape harvest:** first half of October  
**Alcohol Content:** 14%  
**Serving temperature:** 18 °C

### Technical profile

Despite it was one of the most complex to manage in the vineyard in recent years, the favourable end of the 2014 vintage allowed pleasant surprises in terms of the quality of the grapes. At the beginning of the winter, temperatures were mild. Spring appeared gradually but early, meaning that growth also resumed earlier than in the previous year. At the beginning of summer, temperatures were entirely in the norm but rainfall during the summer was above average, in terms not so much of the number of days as of its intensity. Combined with average temperatures which were not low, the amount of rainfall created the ideal conditions for fungal attacks, and the attention of vinegrowers to this aspect had never before been so critical in managing to achieve the ripening of healthy grapes. September was a positive month from a climatic point of view, with good day-night temperature variations which continued throughout October. This proved to be all-important for the ripening of the grapes and the composition of their phenolic profile. The Nebbiolo shows great potential and the nebbiolo-based wines are in general likely to be elegant and well-balanced with medium alcohol, and to have excellent noses packed with mineral notes and good acidity making them long-lasting. In conclusion, the positive end of 2014 vintage was fundamental to determine the final quality of grapes and wines.

**Vinification:** Regular fermentation at controlled temperature (22 – 25 °C initially, 29 – 30 °C at the end) for about 12 days, followed by a submerged cap maceration lasting 40 – 50 days with stable temperature at 29 °C. Ageing: four years in Slavonian oak casks (4500l) with a further refining in bottle for 6 months.

### Perfect pairing

We don't want to recommend a "perfect" food – wine pairing, because everyone have their personal ideas and tastes. However we can suggest with whom it is perfect to drink this wine. With everybody!



CAMPAGNA FINANZIATA AI SENSI  
DEL REG. UE N. 1308/2013  
CAMPAGN FINANCED ACCORDING  
TO EU REG. NO. 1308/2013

[www.borgogno.com](http://www.borgogno.com)

### Cannubi



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.