CANNUBI RISERVA 2009

Product name: BAROLO CANNUBI DOCG RISERVA 2009
Grape Variety: 100% NEBBIOLO
Growing Location: Barolo – Cannubi M.G.A.
Vineyard Position: South; 290-315 mt. a.s.l.
Soil: Calcareous and clayey marl, slightly sandy with a marked presence of silt
Wine training system: Archetto variation of Guyot system
Planting density: 4.000 plants/ha
Grape harvest: 29th September
Alcohol content: 14.5%
Serving temperature: 18°C

Technical Profile

Spring started regularly and had a climatic trend all in all in the average for the period, with a good increase in sprouts and absence of late frosts. Starting from mid-May and for over a month however, there was a prolonged and exceptional period of unstable time, with abundant and almost daily rains. Not a particularly hot summer but decidedly humid. The maturation started with considerable delay. Since the end of August, fortunately, there has been a long period (over fifty days) of stable weather, often sunny, without significant rain, with mild temperatures during the day and cool at night, which has favored the ripening of the grapes. Between late August and early September the ripening proceeded slowly, but the stable weather, the remarkable difference temperature between day and night and the mild daytime temperatures of the second half of September and early October favored the recovery of sugar concentration. In October, the harvested grapes lend themselves to giving rise to wines particularly suitable for ageing. After a strict selection of the Cannubi's nebbiolo grapes, an area characterized by a complex and excellent terroir and a stratification in the soil, with sand, clayey calcareous marl and a marked presence of silt, in the cellar the grapes are destemmed and pressed. Spontaneous fermentation carried out by indigenous yeast for about 12 days in steel tanks, controlled temperature (22 – 25 C initially, 29-30 C at the end), followed by submerged cup maceration for 30 days, with stable temperature 25 C. After the racking off, the malolactic fermentation starts, and it lasts about 15 days at 22 C. this is followed by 4 years in Slavonian oak casks (4500L) with a long aging in bottle.

Tasting notes

Garnet red color with orange highlights. A Barolo that on the nose recalls sensations of peat, but also fresh fruit. It then opens up to the world of flowers in the broadest sense, in particular white petals and all greenery, and its roots. In the mouth it releases great freshness thanks to the mentholated note on the finish, which goes into the retronasal and at the same time brings back the fruity note perceived at the beginning. A gourmet wine.

Perfect pairing

Barolo goes well with important dishes, such as traditional Piedmontese meat main courses. Ranging from world traditions, there is *gulasch* in Eastern Europe. Going to Japan instead grilled meat (*yakiniku*) such as beef. Moving to The United States of America, beef (*angus, wagyu, bue nostral, longhorn*) in the *beef ribs cut*. One recipe is, for example, *onion stout beef*. But if you have the pleasure, even a simple "special" toast is perfect!