CANNUBI RISERVA 2011

Product name: BAROLO CANNUBI DOCG RISERVA 2011
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: from the 1st to the 7th October
Alcohol content: 15%
Serving temperature: 18°C

Technical Profile

The 2011 vintage will be remembered as unconventional with its very early harvest and not overly high yields in the vineyard. Winter was spent in a regular way. High temperatures in April brought the start of the growth season forward. The first stages of the vegetative development occurred at least two weeks earlier than usual. Between the end of June and the beginning of July average daily temperatures were not particularly high (22°C), though this did not slow down the physiological development of the vine. Very high daily temperatures were recorded during August. It had repercussions on the quantity of the grapes, causing a loss in weight. In this climatic context, the ripening of the grapes was fairly uneven. The variety that adapted best to the vintage was Nebbiolo. The grapes had an excellent amount of tannins and good color, as well as a truly interesting aromatic profile. This vintage is expected to be a great wine. 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 a stable temperature of 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. On the nose variegated aromas: from important sensations of tar and petrol, to arrive at china. Gradually it opens with more fruity aromas, a fruit that we find recurrently in these Barolo Cannubi, like red fruit. In the mouth a very generous wine, with great taste and pleasant sweetness, as well as the tannins, which envelop you with great softness and long finish. Then the salty resurfaces.

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!