# CANNUBI RISERVA 2012

Product name: BAROLO CANNUBI DOCG RISERVA 2012
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 11th to 13th October
Alcohol content: 14.5%
Serving temperature: 18°C

## Technical Profile

The 2012 harvest can't be considered generous in the production, but characterized by an excellent raw material in terms of plant protection. Wines are extraordinarily well balanced. Winter was irregular, with mild temperatures initially. The coldest weather arrived a little later than usual, and the low temperatures which continued throughout the month of February were also accompanied by heavy snowfalls, this contributed to create good water reserves. Spring was cool and rainy between March and April, but temperatures increased considerably in May. The abundance of water combined with high temperatures increased the vegetative growth. Summer was marked by medium-high temperatures, which reached their peak in the second half of August. Nevertheless, no water stress issues were recorded thanks to the important water reserves which were build up during winter and spring. The harvest of the Nebbiolo variety opened in early October, the grapes had a strong ability to provide well-structured wines good for a long aging. 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 concrete tanks, controlled temperature (22 – 25 C initially, 29-30 C at the end), followed by submerged cup maceration for 30 days, stable temperature 26 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. In this Barolo, an attack of licorice hits the nose. In the mouth, great freshness that plays in a very fine balance on the elegance that gives a sense of sweetness. It ends with an iodized sensation.

## 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!