

CANNUBI BAROLO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 2.3 ha
Soil composition: gray and white marl from Sant'Agata (55% clay, 30% sand, 15% limestone)
Training method: Guyot
Elevation: 722 ft a.s.l.
Vines/ha: 4,800 vines/ha
Exposure: South/South-East
Vines age: 22-55 years
Harvest time: mid October
First vintage: 1994
Production: 10,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation

Container: glazed concrete vats

Length: 22-25 days

Temperature: 84-88 °F

Maceration

Length: almost 60 days

Malolactic fermentation: yes

Aging

Container: big barrels/tonneaux, then concrete

Wood: French oak

Length: 24 months

In bottle: 12 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 0.52 g/l

Acidity: 5.96 g/l

Dry extract: 28.7 g/l



FOOD PAIRINGS

Pairs well with roasts, braised meats, fillets, pasta with complex sauces, and medium-aged cheeses.



TASTING NOTE

Bright garnet-red color that slightly shifts to amber over time, exuberant aromas of fruit and spices, full-bodied, smooth, and velvety with a long finish of tar and spices.

PRODUCER PROFILE

Estate owned by: Matteo Sardagna

Winemaker: Zvonimir Jurkovic

Total land under vine: 75 ha

Winery production: 400,000 bts

Region: Piedmont (Italy)

