

Barolo DOCG Cannubi

Born in the Cannubi vineyard of the Einaudi estate in the Cannubi area of Barolo at 220 m., positioned South South-East. The land is composed of grey white Sant'Agata marne, rich in sand.

A wine of great class that expresses the elegance of the territory, of a brilliant garnet red turning slightly amber with time, exuberant in its fragrance of fruit and spices, of great body, full and velvety with a long final taste of goudron and spices.

The tannic characteristics guarantee a very long life in bottle in the best vintages.

The annual production is of 12.000 bottles.

Species of vine

Typology: Nebbiolo

Rootstock: 420 A/SO4

Bushiness: 4800 viti/Ha

Plant breeding: Guyot

The Vineyards

Zone: Village of Barolo (Cuneo)

Cru: Cannubi, 220 m

Soil: Grey white marne of Sant'Agata (30% sand, 55% clay, 15% limestone)

Exposure: South/South-East

Area of the vineyard: 2.36 Ha

Year of planting: 1962/1991/2002

The wine making

Fermented in steel and concrete tanks under strict temperature control (29°C-31°C), post-fermentation maceration, racked after 22/25 days, decanted, and by maintaining the right temperature malolactic process is induced. Several months of maturation in barrels on oak, thereafter a long period in bottle to complete the aging.



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