

## Barolo Docg Cannubi

*Vintage 2011*

**Denomination:** Barolo Docg

**Variety:** Nebbiolo

**Seasonal trend:** The 2011 harvest will be reordered over time as an extraordinary vintage, very early and with not excessive yields in the vineyard. Winter has passed regularly both as regards rainfall (176 mm monthly average versus about 90 mm in 2010), and for average temperature, determining a good water availability in the soil.

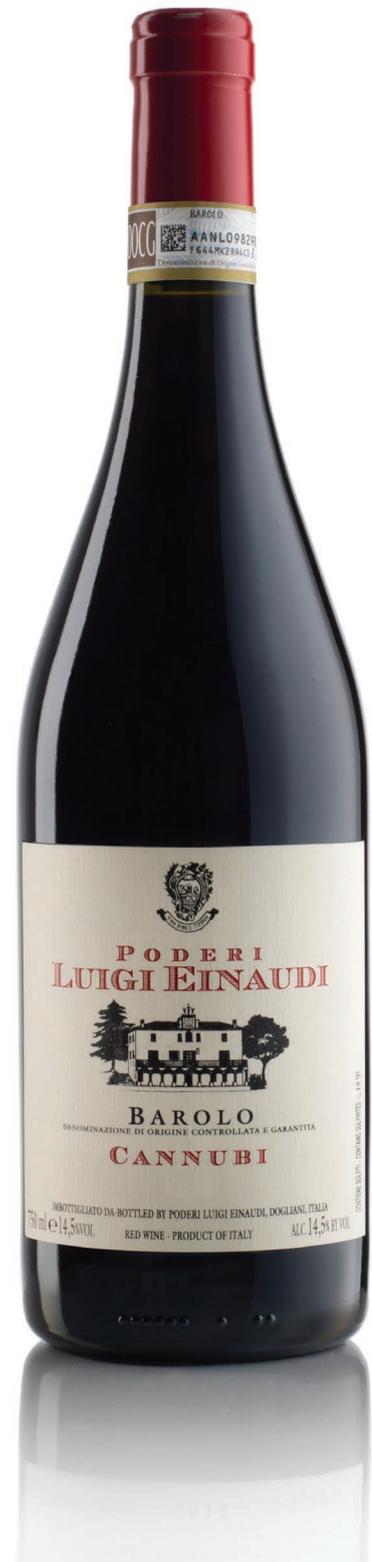
The temperatures rose in April, with highs even above 20 ° C despite the monthly average of 16 ° C; all this caused an early start of the vegetative season.

Average temperatures were not particularly high (22 ° C average), and yet the vines continued their physiological cycle without slowing down.

The very high average monthly temperature (even above 30 ° C) resulted in a low yield in the vineyard, reducing the amount of product, but at the same time encouraging the growth of healthy bunches with a very interesting aromatic framework. For the Nebbiolo vine, the rain that fell in the first part of the month of September (20mm) was truly providential; the lowering of the night temperature in the second part of the month was also of crucial importance.

It has therefore been possible to achieve a fine balance of the phenolic components of the grape favoring its complete maturation.

It is right to expect great wines suitable for an excellent aging.



**Poderi Luigi Einaudi Az. Agricola Srl**

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**Period of the harvest:** September 26th 2011

**Bottling period:** 10th July 2014

**Tasting notes:** A wine of great class that expresses the elegance of the "Cannubi" terroir in Barolo, rich in structure, intense and with a lot of power.

Alcohol content 14.50% vol.

Acidity 5.86 g / l

Sugars (glucose + fructose) 0.4 g / l

*"A dense and velvety red with aromas of chocolate, berries and spices combined with hints of undergrowth and mushrooms.*

*The body of the wine is full, rich, in the final. It needs four years of refinement to soften the roughness of tannins, but it reveals itself as a wonderful wine. "*

(October 2015 – James Suckling)

**Produced bottles:** 11,026

### *Awards*

90/100 Wine Enthusiast

3 bicchieri Gambero Rosso

94 I Vini Veronelli

96/100 James Suckling

93/100 Wine Spectator

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