

Barolo Docg Cannubi

Vintage 2013

Denomination: Barolo Docg

Variety: Nebbiolo

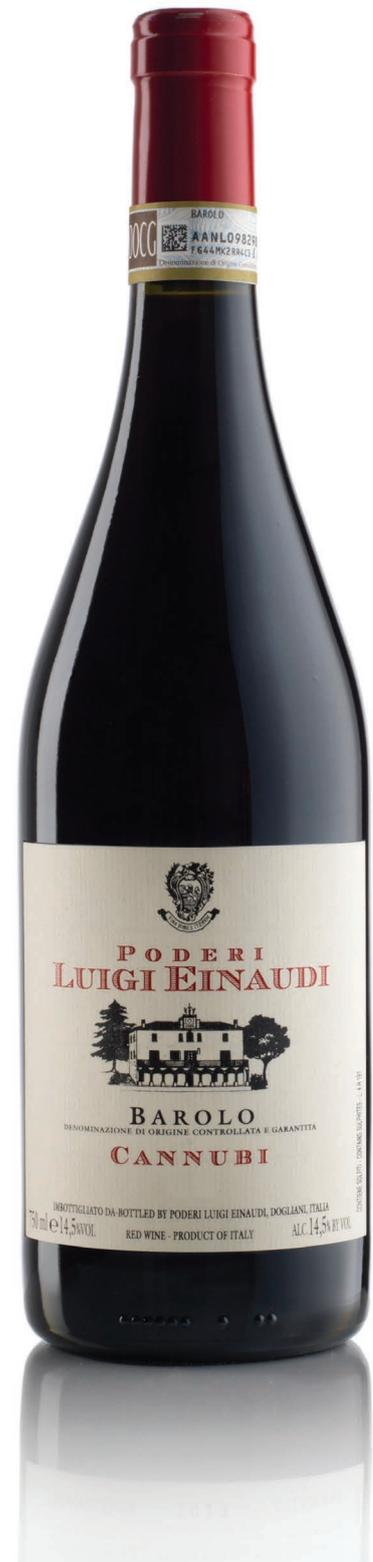
Seasonal trend: The 2013 harvest will be remembered as excellent.

The beginning of the vegetative cycle was conditioned by the stunted start of the spring and the average low temperatures of the months of March and April. The following period between April and the entire month of May was characterized by abundant rainfall (on average 210 mm of rain with a total rainy period of 18 days), creating many difficulties regarding the dangers related to the fungal attacks that were nipped in the bud thanks to targeted treatments.

In June, however, the conditions linked to atmospheric events gradually improved until reaching the month of July, which was very positive for the physiology of the vine.

Nebbiolo da Barolo is the vine that has benefited the most from the final part of the summer season, being able to enjoy the high temperatures in September and October, ideal for developing the phenolic picture that best distinguishes it, thus obtaining excellent wines for aging.

Overall we can see that it was a challenging year for the management and management of the vineyard, but that will give us great satisfaction.



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Period of the harvest: 17th October 2013

Bottling period: 20th July 2016

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 5.93 g / l

Sugars (glucose + fructose) 0.4 g / l

"Beautiful deep garnet red with orange reflections.

The nose is fine and delicate and is expressed with fruity notes of blackberries, red cherries and licorice. The spicy and vanilla notes add a touch of class and distinction.

The mouth is warm and enveloping and the palate seduces for a tasty note and a depth of expression that only the great vineyards can give. The tannins are vigorous while maintaining a high finesse and the final testifies to a highly respectable complexity.

The Cannubi reveals a classic and aristocratic style with its beautiful intense character to be discovered sipping it slowly ... it will be fully appreciated until 2030.

It is a great classy wine that accompanies the finest cuisine based on truffles, slow cooked meats and game "

(Dogliani, June 2017 - Paolo Basso - "Best Sommelier of the World" in 2013)

Produced bottles: 11.670

Awards

92/100 Wine Enthusiast

92/100 Luca Gardini

2 bicchieri Gambero Rosso

94 I Vini Veronelli

91/100 Decanter

94/100 James Suckling

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