

Barolo Docg Cannubi

Vintage 2014

Denomination: Barolo Docg

Variety: Nebbiolo

Seasonal trend: The 2014 vintage, despite being one of the most complex in the management of the vineyard in recent years, has reserved pleasant surprises given the quality of the grapes vinified due to a favorable final season.

Observing the climatic trend, it can be noted that the thermal sums are in line with the data of the last years; moreover, the days with temperatures considered positive for what concerns the physiology of the vine have been distributed along the entire development cycle, since the beginning of winter which immediately registered mild temperatures. Spring has appeared on the vineyards of the Langhe in a gradual but precocious way, causing an anticipated vegetative revival compared to the previous year. The beginning of the summer has recorded temperatures fully within the norm allowing to keep the small vegetative advance, matured in spring, compared to the previous year.

The amount of rainfall in the summer has exceeded the average in previous years; not so much from the point of view of the number of rainy days, but from what concerns the intensity of the phenomena that have occurred. A situation that, combined with the average low temperatures, has created the ideal conditions for fungal attacks, promptly avoided thanks to the correct vineyard management systems and the careful selection of the bunches through the thinning out.

The month of September was undoubtedly positive with a good temperature range, a factor that remained stable even in the month of October, contributing significantly to the maturation of Nebbiolo grapes and to the composition of its phenolic framework.

It is foreseeable to expect elegant, balanced Baroli with a good acidity variety of aromas rich in mineral notes.



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Period of the harvest: 07 October 2014

Bottling period: 11 May 2017

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 % vol.

Acidity 4.96 g / l

Sugars (glucose + fructose) 0.4 g / l

"Produced in the famous Cannubi vineyard in Barolo, it has a typical garnet red color with orange reflections. Nice expressive nose with balsamic notes and sweet spices, whose complexity is then assured by delicate aromas of blackberries and wild strawberries, mint and violet.

The entry to the palate is striking, solid and compact, followed by a soft and refined structure that turns into a more slender and discreet style in the finish, where refined and moderately astringent tannins meet. The gray-whitish marls of the Cannubi have given the wine a great elegance and a pleasant mineral note.

It is a wine that reveals an open character that brings together discretion, class and refinement, the expression of a land historically recognized for its qualities.

Although easy to interpret, it will be possible to start drinking as early as 2020, it has a good aging capacity that will bring it without problems until 2030.

It is suitable for a refined cuisine oriented to tasty dishes and enriched with truffles and noble red meats with slow cooking". (Dogliani, June 2017 - Paolo Basso - "Best Sommelier of the World" in 2013)

Produced bottles: 5.906

Awards

92/100 Decanter

90/100 James Suckling

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