

# Barolo Docg Cannubi

## *Vintage 2016*

**Denomination:** Barolo Docg

**Variety:** Nebbiolo

**Seasonal trend:** The 2016 harvest was one of the longest in recent years.

The months of January and the first part of February were characterized by mild temperatures and low rainfall. A decent water supply was provided in spring, when temperatures dropped and rainfall was plentiful. The cold has therefore generated a late vegetative growth compared to 2015.

The summer started late but continued until the end of September, while the hail events did not cause significant years. In all cases it has arrived without problems to a complete maturation both from the technological and phenological point of view, as evidenced by the low quantity of malic acid, an indicator of maturation.

The developmental delay perceived in the first part of the year was filled in August and September (especially in the second part). It is expected to expect Baroli characterized by an excellent balance with important aromas and a very fine structure, with often lower alcohol levels than in 2015. An incredible vintage is expected.

**Period of the harvest:** 11th October 2016

**Bottling period:** 3 July 2019

**Tasting notes:** Classy wine that expresses the elegance typical of the terroir of "Cannubi" in Barolo, rich in structure, intense, mysterious and powerful.

Alcohol content 14.50% vol.

Acidity 5,35 g/l.

Sugars (glucose + fructose): 0.70 g/l



**Poderi Luigi Einaudi Az. Agricola Srl**

Borgata Gombe 31 – Cascina Tecc  
12063 Dogliani (Cn) Italy  
Tel. +39 0173 70191  
[www.poderieinaudi.com](http://www.poderieinaudi.com)



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

*The entrance to the palate is striking, solid and compact, followed by a soft and refined structure that turns towards a more slender and discreet style in the finish, where refined and moderately astringent tannins meet. The Cannubi gray-whitish marl soil has given the wine great elegance and a pleasant mineral note.*

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

*Although easy to interpret, it will be possible to start drinking already in 2020, it has a good aging capacity that will take it without problems until 2030.*

*It is suitable for a refined cuisine oriented to tasty dishes enriched with truffles and noble red meats with slow cooking”.*

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

**Produced bottles:** 10.668

## *Awards*

18/20 Jancis Robinson

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