

# Barolo Docg Cannubi

*Vintage 2017*

**Denomination:** Barolo Docg

**Variety:** Nebbiolo

**Seasonal trend:** The 2017 wine year will be remembered for the warm climate trend and in particular for the low rainfall.

The winter was mild with few snowfalls, while the spring was characterized by some rains and temperatures above the seasonal average which further favored the vegetative development of the vine, which immediately proved to be early and which persisted for the rest of the season.

At the end of April, a considerable drop in temperatures was recorded throughout the Langa, especially at night, causing damage from frost that was, on the whole, controlled. A long period of good weather began in May due to the passage of numerous anticyclones.

The weather situation then stabilized, guaranteeing excellent conditions as regards the phytosanitary aspect for which there are no particular problems related to the management of the vineyard. The maximum temperatures recorded during the summer months were above average as in the rest of Italy, but unlike in other hot years, we had cooler nights.

Between the end of August and the beginning of September, the long-awaited rains partially rebalanced the water supply of the grapes by now abundantly darkened. Starting from the first week of September, temperatures dropped significantly and it was possible to notice a trend closer to the seasonal averages with significant temperature changes between day and night. To benefit most from this situation was the polyphenolic profile of Nebbiolo: in fact, in this particular vintage, there was an excellent accumulation of anthocyanins and tannins, as well as a particularly easy extraction.



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In summary, it was an early vintage, but the vine was nevertheless able to fully develop its development. Alcoholic grades, albeit important, on average; good pH level; the total acidity is mild. Based on the findings, we can certainly remember this year as one of the earliest in recent years, given that the Nebbioli harvest began in the second decade of September and ended at the beginning of October, about two weeks early. than the norm. 2017 was the last vintage managed entirely in steel for fermentation and subsequent maceration (about a month); in fact, in the following year we would begin to introduce avant-garde cement. About thirty months of aging between large traditional casks and tonneau have contributed to making the tannins particularly vivid and elegant, linear and clean, in full evidence of the Einaudian style. The 2017 harvest, albeit early, leaves us wines with great prospects, compared to the fears of early summer, confirming once again the great vocation and adaptation of viticulture on the hectares of the Einaudi farms.

**Harvest period:** 02nd October 2017

**Bottling period:** 15th Junr 2020

**Alcohol content:** 14.50% vol.

**Tasting notes:** Classy wine that expresses the elegance typical of the terroir of "Cannubi" in Barolo, rich in structure, intense, mysterious and powerful. "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 (0.75 l):** 12.000

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