

## Barolo Docg Cannubi

### *2018 Vintage*

**Denomination:** Barolo Docg

**Variety:** Nebbiolo

**Seasonal trend:** The 2018 vintage benefited from a long and rainy winter: temperatures below the average of recent years allowed a slow and gradual vegetative restart of the vine, without spring frosts.

Thanks to frequent rainfall and not too high temperatures, flowering and fruit set took place regularly and in optimal climatic conditions, without any thinning.

The harvesting operations began at the end of August and from the end of September we dedicated ourselves to Nebbiolo for Langhe Doc Nebbiolo, Barbaresco Docg and Barolo Docg. The alcohol content was not excessive; combined with good acidity, moreover, it guarantees an excellent aromatic yield.

Both in the Barolo and in the Barbaresco area, the sugar levels increased in the last period of the season, ensuring an acceleration of phenolic maturity: the harvest time was reached with excellent polyphenolic maturity, ideal acidity. We approached grapes in excellent health thanks to a stable and sunny September and October. The wait has rewarded.

The wines are now harmonious, with an incredible olfactory intensity and suitable for aging.

**Harvest period:** 16th October 2018

**Bottling period:** 14th July 2021



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**Tasting notes:** “Produced in the famous zone Cannubi in Barolo, it shows the typical garnet red color with orange reflections. Nice expressive nose with balsamic notes and sweet spices, whose complexity is then ensured by delicate aromas of blackberries and wild strawberries, mint and violet. The entrance on the palate is striking, solid and compact, followed by a soft and refined structure that transforms towards a more slender and discreet style in the finish, where refined and moderately astringent tannins meet. The gray-whitish marl soil of the Cannubi gave 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, 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 take it without problems until 2030. It is suitable for a cuisine oriented towards tasty dishes enriched with truffles and noble red meats with cooking lens”. (Dogliani, June 2017 - Paolo Basso - "Best Sommelier in the World" in 2013).

Alcoholic content: 14.5%

Total acidity: 6.03g / l

Sugar (glucose + fructose): 0.47 g / l

**Bottles produced (0.75 l):** 7.906

### *Awards*

94/100 James Suckling

93/100 Gallons Vinous

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