

# Barolo Docg Cannubi

## 2019 Vintage

**Denomination:** Barolo Docg

**Variety:** Nebbiolo

**Seasonal trend:** The 2019 vintage was characterized by a long winter season, which led to a slight delay in the spring season. Despite this, the vegetative recovery was regular thanks to the abundant rains. The high temperatures of the summer months have created the conditions for rapid vegetative development. The harvesting operations began in mid-September for the Dolcetto, followed by Barbera and Nebbiolo grapes, with a slight drop in production to the benefit of quality and balance. Nebbiolo was harvested in the second part of October and its analytical parameters are also "classic", i.e. good sugar content and excellent polyphenolic framework suitable for ensuring structured wines with very high aging potential. In conclusion, the 2019 vintage can be defined as traditional, with a quality production despite the slight quantitative decrease compared to the previous year.

Alcoholic content: 14.5%

Total acidity: 5.96 g / l

Sugars (glucose + fructose): 0.52 g / l

**Harvest period:** 13th October 2019

**Bottling period:** 13th July 2022



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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).

**Bottles produced (0.75 l):** 9.630

### *Awards*

94/100 Wine Spectator

91/100 Gallons Vinous

97/100 Kerin O'Keefe

95/100 Wines Critic, Raffaele Vecchione

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