

Barolo Docg Cannubi

2020 Vintage

Denomination: Barolo Docg

Variety: Nebbiolo

Seasonal trend: The 2020 vintage began under the banner of a winter without particular criticalities, characterized by mild temperatures and little rainfall, especially snow. The first part of spring was relatively dry and sunny, guaranteeing a homogeneous vegetative recovery which began at the end of February and ended, for the later varieties, towards the second half of March. The months of March and April were marked by good weather and mild temperatures, with little rainfall. During the month of May, the unstable climate recorded a considerable number of rainy days, a situation that lasted until late June. In general, the climatic trend was ideal. The Nebbiolo was presented for harvesting in optimal conditions: the not excessive night temperatures led to a rapid accumulation of polyphenols which already reached excellent values around mid-September. The growth has not been exponential but constant so as to reach technological maturity, i.e. the optimal sugar content, between the end of September and the beginning of October. Also from the point of view of acidity, both Nebbiolo and Barbera did not experience that drop typical of hot years characterized by a fairly short cycle. This effect may be due to the initial vegetative vigor caused by the abundant water supply with which the summer began and which allowed the vines to develop their productive physiology to the fullest. In conclusion we can state, also on the basis of the data brought to light by monitoring the ripening of the grapes, that we are facing an excellent year, with peaks of excellence especially in the medium-long aging wines which have ideal characteristics for achieving imported wine goals.



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Alcoholic content: 14.5%
Total acidity: 5.91 g / l
Sugars (glucose + fructose): 0.45 g / l

Harvest period: 10th October 2020

Bottling period: 17th May 2023

Tasting notes: “Produced in the famous Cannubi area of Barolo, it has the typical garnet red color with orange highlights. Nice expressive nose with balsamic and sweet spice notes, whose complexity is then ensured by delicate aromas of blackberries and wild strawberries, mint and violets. The entry 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 grey-whitish marl soil of the Cannubi has given the wine great elegance and a pleasant mineral note. It is a wine that reveals an open character and that brings together discretion, class and refinement, an expression of a land historically recognized for its qualities. Although easy to interpret, it can be started 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 by truffles and noble red meats with slow cooking ”.

(Dogliani, June 2017 – Paolo Basso - “Best Sommelier in the World” in 2013)

Bottles produced (0.75 l): 12.573

Awards

96/100 Kerin O’Keefe
94/100 Galloni Vinous
94/100 James Suckling
94/100 Wines Critic, Raffaele Vecchione
94/100 Wine Spectator

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