

Barolo Docg Cannubi

Vintage 2015

Denomination: Barolo Docg

Variety: Nebbiolo

Seasonal trend: 2015 began with a winter characterized by heavy snowfall that allowed an excellent water supply of land. This factor combined with a spring with mild temperatures since the month of February allowed an advance of the vegetative cycle that was then maintained in the continuation of the year. The budding was regular and anticipated compared to 2014 and the flowering began around the middle of May.

The season continued with a series of precipitation between the end of May and the first ten days of June. From the second half of June and for the whole month of July, the rains have been absent and the temperatures have stabilized on above-average highs, abundantly above 30 ° C. However, the heat did not cause any stress to the vineyards thanks to the abundant water reserves accumulated in the first months of the year.

From the quantitative point of view we have seen, on average, productions in the standard, this has allowed us to intervene with targeted and careful thinning. Particular attention this year has had to be paid to the management of the foliage in the vineyard: given the abundant amount of solar radiation, we had to proceed with caution in order not to discover too much the bunches and not have damage due to burns. We can store the vintage as one of the best in recent years.

In fact, the Nebbiolo has matured perfectly: in the second part of the summer a climatic trend has been noticed such as to allow an excellent accumulation of polyphenols. During analytical control, an excellent quality of tannins emerges which will certainly guarantee elegant and long-lasting structured wines.

The sugar content stands at average values around 14 - 14.5% vol while the acidity is ideal for nebbiolo.

In general we can say without any doubt, given the great balance shown by the data of maturation, that there are all the conditions for a great vintage, to remember, like few others in history.



Poderi Luigi Einaudi Az. Agricola Srl

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



Period of the harvest: 30th September 2015

Bottling period: 29th May 2018

Tasting notes: A wine of great class that expresses the elegance of the "Cannubi" terroir in Barolo, rich in structure, intense and with a lot of power.

Alcohol content 14.50% vol.

Acidity 5,2 g/l.

Produced bottles: 12.093

Awards

3 Bicchieri Gambero Rosso

93/100 Vini Veronelli

93/ The Wine Advocate

93/100 Wine Spectator

93/100 James Suckling

95/100 Wine Enthusiast

95/100 Decanter

93/100 Galloni Vinous

95/100 Falstaff

18/20 Jancis Robinson

Poderi Luigi Einaudi Az. Agricola Srl

Borgata Gombe 31 – Cascina Tecc

12063 Dogliani (Cn) Italy

Tel. +39 0173 70191

www.poderieinaudi.com