

Lodovico Barolo Cannubi

Azienda Agricola Lodovico Borgogno

Italy - Piemonte - Barolo DOCG

With a ruby-red color, the Barolo Cannubi has a rich bouquet which gradually recalls the scents of roses flowers, truffles and wood spice. The palate is at first elegant and refined, then is begins to gain in complexity with a little breathing or decanting.

Vine: Nebbiolo, sub-variety Lampia and Michet

Grapes provenance: Cannubi Boschis vineyard in the village of Barolo

Soil: composed mainly of large clayey limestone marls and sands

Vineyards: South-est facing with Guyot pruning (6-8 buds / vine)

N° Vines / hectare: 5000

Yield / hectare: 50-55 q / Ha

Plant year: 1970

Size of the vineyard: 1.3 hectare (3.21 acres) in the family since 1996 out of 40 hectares (98.8 acres) total for Cannubi.

Average height: 250-260 mt

Nebbiolo is a native black grape variety of Piedmont that gives birth also Barolo and Barbaresco. The name 'Nebbiolo' derives from the word 'fog' and there could be two reasons. The first hypothesis traces the name of Nebbiolo back to the obscured, almost clouded appearance of the grape, covered with abundant bloom. The second hypothesis, more suggestive, is linked to the very late ripening of the grapes: the Nebbiolo grape harvest often takes place in late October, when the vineyards are enveloped in morning mists.



Specifications

Appellation	Barolo DOCG
Wine Type	Red
Varietals	100% Nebbiolo
Age of Vines	Average 40 years.
Agricultural Practices	Sustainable
Soil type	Calcareous with Sand.
Vinification	Soft pressing of grapes, maceration with grape skins for around 10 days at a maximum temperature of 29-31°C. /> After drawing off and the first rackings, the wine is decanted into French Oak Barrels (500 and 300 Litre) in which the wine matures for 18 months. After the clarification, the wine is bottled and stays in the bottles for one year before packaging and shipping.
Production	500 (9-liter cases)
Pairings	Aged cheeses, red meat, rich/earthy dishes, truffle risotto, pasta with sausages and mushrooms. Braised or roasted meats.

Codes, Weights and Measures

UPC	7 84585 02967 9	7 84585 02968 6	7 84585 02969 3
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Units/Case	12	6	1
Unit Size	750 mL	1500 mL	3000 mL
Container	bottle	bottle	bottle
SCC	1 07 84585 02967 6	1 07 84585 02968 3	1 07 84585 02969 0
Case Weight	36	30	13
Cases/Pallet	50	50	50
Layers/Pallet	10	10	10
ABV	14.50%	14.50%	14.50%
SRP	\$ 110.00 USD 750mL Bottle	\$ 300.00 USD 1500mL Bottle	\$ 820.00 USD 3000mL Bottle