



EMPSON & CO.
Experience Italy in a Wine glass



Barolo Cannubi DOCG

From the famed Cannubi vineyard, one of the most famous in the area and the world. Nebbiolo (Michet and Lampia clones) are grown in two small, highly sought-after plots, with the coveted southern and southeastern exposure and white marl of Saint Agatha. Vinified in stainless steel tanks, with maceration on its skins followed by aging in barrique for eighteen months, in larger oak barrels for twelve months, and nine months in bottle. The classic characteristics of wines from this area shine in Einaudi's interpretation through its elegance, exuberant fragrances, full body, and a long-lasting finale. Wonderfully to cellar, especially in the better vintages.

Wine exported to: Bermuda, Canada

Most recent awards

WINE ENTHUSIAST: 94

JAMES SUCKLING: 94

WINE SPECTATOR: 93

WINE & SPIRITS: 94

VINOUS: 93

WINE ADVOCATE: 94

GAMBERO ROSSO: Tre bicchieri

VINI BUONI D'ITALIA: Corona

WINE HUNTER: Gold

VINOUS MEDIA : 94

DECANTER: 91

INTERNATIONAL WINE CELLAR: 90



Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	24 days
Type of yeast:	Selected
Fermentation temperature:	32 °C (89.6 °F)
Length of maceration:	24 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container size:	5000 L
Bottling period:	May/June
Aging before bottling:	30 months
Aging in bottle:	9 months
Closure:	Natural Cork



Organic:	No
Vineyard name:	Cannubi
Vineyard location:	Cannubi, Barolo, Piedmont
Soil composition:	White marl of Sant'Agata (30% Sand, 55% Clay, 15% limestone)
Vine training:	Guyot
Altitude:	220 meters (721 feet) above sea level
Vine density:	4,800-5,000 plants per hectare
Exposure:	Southern/southeastern
Age of vines:	11-24 years
Time of harvest:	Mid to late October
Total yearly production (in bottles):	10,000-12,000

Tasting Notes and Food Pairings

Tasting notes:	A perfect expression of the characteristic elegance of the terroir: balanced yet pronounced tannins that denote great structure and longevity.
Serving temperature:	Best served at 18-20 °C (64.4 - 68 °F).
Food pairings:	Rich and flavorful dishes; game, like wild boar or venison; pork, cheese and salami.
Aging potential:	20 years
Alcohol:	Alcohol cont. 14.5 % by vol.
Winemaker:	Giuseppe Ca Viola

