

BAROLO CANNUBI

It is undoubtedly the most famous Barolo vineyard. The composition of the soil and the perfect southern exposure of the vineyard give the grapes produced here an extraordinary uniqueness. Here we find, homogeneously amalgamated, both the Tortonian and Elveziana soils, combined with a conspicuous percentage of sand that allows to obtain an extraordinarily harmonious wine. The olfactory scents are sweet, of ripe fruit (cherries, plums) and spices, accompanied by the classic balsamic note that distinguishes it (mint and eucalyptus). On the palate it is warm, powerful, but pleasantly elegant. With an important structure and tannins as strong as it is soft



Grapes: Nebbiolo (of the Michet and Lampia sub- varieties) grown in the property vineyard located on the Cannubi hill in Barolo.

Aging: minimum 2 years of aging in oak barrels and about 1 year of aging in bottle.

Organoleptic characteristics

Color: clear and lively garnet red;

Nose: ethereal, persistent, with floral and fruity notes;

Taste : dry, savory and harmonious, soft but austere, full and persistent thanks to the tannin.

Pairings: Meat: Fur and feather game, braised meat, hare al civet. Aged cheeses and truffle dishes. Excellent meditation wine



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