



COMM. G. B. BURLOTTO  
VERDUNO



## BAROLO

Denominazione di Origine Controllata e Garantita

## CANNUBI

GRAPE VARIETY: Nebbiolo

Rigor and warmth, power and class are the four themes of a great Cannubi. For centuries a legendary vineyard, and always consistent: the “white fire” of its sands distills an elegance that knows no fashion. A winemaker does not “take measurements” at Cannubi; he is measured by it. If there is harmony, a masterpiece can be born here every year.

**GEOGRAPHICAL AND GEOLOGICAL LOCATION:** the hill of Cannubi is located in the Municipality of Barolo and is truly at the center of the Barolo area. The soil is made up of Marls of Sant’Agata, recognized here as sandy soils due to the significant presence of this granular material. At depth, sandy soil layers alternate with more clayey marl layers.

**CHARACTERISTICS OF THE VINEYARD:** our vineyard in Cannubi is located in the area called Cannubi Valletta, with a predominantly eastward exposure and a maximum altitude of 280 meters. The vineyard covers 0.7 hectares and was replanted in 1988 with a massale selection of Nebbiolo grafted on Kober5BB rootstock. Our vines are trained in the Guyot style.

**VINIFICATION:** the harvest is carried out by hand, in order to preserve the integrity of the fruit and to allow for, when necessary, a selection of the grapes which are then transported to the cellar in 20 kg boxes. The bunches are de-stemmed and the must moved by gravity into open French oak vats where alcoholic fermentation takes place. During the maceration, delicate pumping over and punching down are carried out daily. Temperature control is utilized to prevent excessively high temperatures.

**MATURATION:** malolactic fermentation takes place in large French oak barrels followed by subsequent maturation for a period of 20 to 36 months depending on the vintage. After bottling, normally carried out in the summer without fining or filtering, the wine rests in the cellar for at least 9 months before being marketed.

Optimal serving temperature between 16 and 18 ° (60-65F).

*Comm. Burlotto Gioi. Battista*

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