

paolo scavino
piemonte

barolo cannubi DOCG



For many Barolo lovers, Cannubi is the most exceptional cru. A grand cru needs more attention in the vineyard so that the wine can express all of its elegance. In order to maximize the conditions of the vintage, Enrico Scavino must be a haute couture tailor in the vineyards. The soil in the Cannubi region is typical tufo which is composed of gray silt-sand, marl, sometimes bluish or whitish-gray on the surface. The Cannubi vineyards were first planted in 1946. The grapes are hand harvested normally during the first 10 days of October. Maceration and the fermentation occur in steel rotary Malolactic fermentation follows in oak barrels. Aging in French oak barriques for 12 months and further 12 months in large French oak casks and finally 12 months in bottle.

grape varieties: Nebbiolo 100%

exposure: South

altitude: 290m A.S.L.

soil: Marna di San'Agata fossili

alcohol: 14.00%

bottles per year: 2,700

acidity: 5.6 g/L

grape yield: 50 q/ha

tasting notes: Very ripe berry and spices on the nose. Full-bodied, complex and chewy. Nice velvety tannins and a long and powerful finish.

The Wine Advocate

2005	Barolo Cannubi	93 points
2004	Barolo Cannubi	94 points
2003	Barolo Cannubi	91 points
2001	Barolo Cannubi	94+ points

The Wine Spectator

2005	Barolo Cannubi	93 points
2004	Barolo Cannubi	93 points
2003	Barolo Cannubi	94 points
2001	Barolo Cannubi	93 points

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