



# Virna Borgogno Barolo “Cannubi”



**Varietal:** 100% Nebbiolo – Michet and Lampia sub-varieties.

**Altitude:** 250 – 260 mtr a.s.l.

**Appellation:** Barolo DOCG

**Acidity :** 5.3 g/l

**Alcohol %:** 14

**Dry Extract:** 29 g/l

**Soil:** Clays mixed with very fine sands, impregnated with a strong limestone content composed of magnesium and manganese carbonates.

**Tasting Notes:** With a ruby-red color, this wine has a rich bouquet which gradually recalls the scents of roses flows, truffles and wood spice. The palate is at first elegant and refined, then is begins to gain in complexity with air. The long flavors predict a prominent future ahead.

**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 in to Tonneau (500 and 300 Litre) in which matures for 18 months. After the clarification, the wine is bottled without filtration and stays in the bottles for one year before packaging and consignment.

**Food Pairing:** It goes well with traditional egg pastas from the Langhe (tjarin), meat-stuffed ravioli, red meats, boiled meats, braised meats and game. It is ideal for sipping alongside sheep and goat toma cheeses and hard ripened cheeses.



## Accolades

2018 **94+** pts R. Parker

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