Borgogno

Cannubi
Barolo DOCG

REGION
Piedmont

VARIETY
Nebbiolo

THE ORIGIN
It comes from our most famous vineyard, the one that from 2008 gives us elegance and austerity to Barolo Borgogno: CANNUBI, located in the district of Barolo.

THE AGEING
It ages for at least 4 years in “small” oak barrels (if 33hl is small!!) which are able to enhance the uniqueness of Nebbiolo Barolo.

THE MEANING
A single vineyard in a glass. It tells the story of Barolo, when this wine didn’t exist as a wine yet, but the vineyard Cannubi did.

TASTING NOTES
Tasting this Nebbiolo will make you experience leathery, gripping high tannin that seems to clasp the inside of your lips to the front of your teeth.

FOOD PAIRINGS
The high acidity is perfect to sustain higher acid foods with saltiness and perhaps vinaigrette-based sauces, but remember to balance by adding enough butter, fat or olive oil to compliment the wine’s tannin.