

FREDERICK WILDMAN AND SONS, LTD.
IMPORTERS AND WINE MERCHANTS



MARCHESI DI BAROLO CANNUBI BAROLO DOCG 2011

OVERVIEW

Terroir: Cannubi is a long hill with a gradual slope that sits at the convergence of the two geologic sub zones of Barolo. It is at the Cannubi hill that the Helvetian and Tortonian types of soil meet and blend together. Cannubi, is of South-East exposure and is a Cru with an exceptional completeness, a harmonic synthesis between structure and aromas. The soil is mildly compact with a perfect equilibrium between sand, lime, calcareous and clay. This balance of soil composition gives the Barolo's from Cannubi excellent aromas, a remarkable structure and color, as well as very elegant tannins. The hill of Cannubi creates a wine that is immediately enjoyable with characteristics that only become more complex as the wine matures.

Vinification: Grapes are manually harvested and brought to the cellar for destalking and Temperature-controlled maceration of the skins with pump-overs lasts 10 days. Following fermentation, the wine is raked into concrete tanks that are lined in fiberglass and insulated with cork where it will rest at post-fermentation temperatures of 72°F and undergoes malolactic fermentation. The wine is aged for two years, a part in Slavonian or French oak barrels (30 or 35 hl) and the other part in 225L French oak barrels that are moderately toasted. The two parts are then blended in traditional big oak barrels and the wine completes its fining in the bottle before release.

ADDITIONAL DETAILS

Garnet-red in color with ruby reflections. Intense perfume with clean scent of roses, vanilla, licorice, spices and toasted oak. Gentle notes of absinthe. The flavor is full and elegant, good-bodied and austere with recurring olfactory sensations. The spicy note and the hints of wood blend perfectly. The Barolo Cannubi reaches its maturity after 6 years from the harvest and can be enjoyed throughout its life between 6 and 25 years.

With its great structure, this wine is particularly adapted to red meats, braised dishes and game in general. It is an ideal accompaniment for cheeses and our typical local cuisine.

Technical Details

Appellation: Barolo DOCG
Winemaker: Flavio Fenocchio
Sustainability: Sustainable Practices
Soil: Sand, Limestone, Calcareous, Clay
Alcohol: 14.5%

Ttl Acidity: 5.3g/l
Residual Sugar: 1.9g/l
Sizes Available: 750ml, 1.5L
UPC Code: 0 89744-75977 1
Varietals: 100% Nebbiolo

RECENT NEWS

**Wine & Spirits****Rating: 91****Author:** Josh Greene**Date:** Thursday, December 1, 2016

Showing good freshness for the warm vintage, this offers notes of mint and licorice that spice up the wine's flavors of sweet plum and dried cherry. It opens with a perfumed porcini scent and takes on more of those mushroom flavors over time. The tannins are finely abrasive, well integrated with the wine's earthy notes, allowing a long and balanced finish.

**Wine Spectator****Rating: 92****Author:** Bruce Sanderson**Date:** Monday, November 30, 2015

"Cherry, menthol and black pepper aromas segue to black cherry, tar and tobacco notes as this red plays out. Remains balanced and elegant, with a generous texture and fruit-filled aftertaste. Best from 2018 through 2030."

**Gambero Rosso****Date:** Tuesday, November 17, 2015

Review unavailable at this time.

**The Daily Meal****Author:** Wanda Mann**Date:** Sunday, November 1, 2015

"Cannubi is absolutely one of my favorites from the Marchesi di Barolo portfolio. Cannubi is an important hill with a unique microclimate that imbues the Nebbiolo grapes with incredible finesse, balance, and elegance. Yes, this wine will age beautifully but it is already quite expressive and refined with a hint of spice, herbal notes, and a lovely long finish. A very special vino that will make any evening and meal more memorable."

**Wine Enthusiast****Rating: 91****Author:** Kerin O'Keefe**Date:** Sunday, November 1, 2015

"This opens with aromas of dark berry, forest floor, dried rose, new leather and a balsamic note. On the palate, notes of white pepper, coffee and clove accent a core of crunchy red berry. Racy acidity and assertive tannins provide the framework."

**The Wine Advocate****Rating: 92****Author:** Monica Lerner**Date:** Wednesday, July 1, 2015

"The 2011 Barolo Cannubi is distinguished by great intensity and integrity of fruit. In general, I found wines from the Cannubi cru to show more ripeness in the 2011 vintage and that is also the case here. Dark blackberry, spice, leather and tobacco form a united aromatic fruit. The wine shows vigor, power and a rich mouthfeel that lasts long on the palate. Hold this wine for 3-5 more years."

**JamesSuckling.com****Rating: 96****Author:** James Suckling**Date:** Monday, June 1, 2015

"A wine with tension and form, and beautiful blueberry, spice and mineral character. Fullbodied, with polished and chewy tannins and a long, flavourful finish. Needs three or four years to soften. One of the best Cannubis from here in a long time."