

Representing Star Producers Globally,



Servicing Star Markets Locally



## BAROLO CANNUBI DOCG 2016

L'Astemia Pentita Srl, Piedmont, Italy

LCBO # 26778 | 14.5% alc./vol. | \$166.00 | Release: 01-Sep-2022

*"Very pure nose, with some red and black fruits and hints of spices. The palate is complex and textural with beautiful tannins and vibrant acidity. Elegant and seductive, and if anything it's too polished and well mannered. Irresistible!"*

**Score - 97p & Platinum (Decanter WWA)**

*"Tasted blind. Just mid ruby with orange tinges. Sweetly spiced cherry fruit. Quite sweet fruit with notes of fruit cake and a tiny big singed, followed by plenty of sweet-sour cherry and fine grainy tannins. Pretty much ready now, but can age."*

**Score - 16.5p (Jancis Robinson)**

*"Abundant dried flowers, mushrooms and lemon peel. Dried earth, too. Full-bodied, tight and powerful with racy, fine tannins. Pretty and classy. Drink after 2022."*

**Score - 93p (James Suckling)**

JAMESUCKLING.COM

Jancis Robinson.com

WINE ALIGN

Robert Parker Wine Advocate



### History & Terroir:

L'Astemia Pentita-- the sculptural winery with pop soul & visionary aesthetic, founded by Sandra Veza, (owner of famous GUFAM design firm) on the most prized ridge rising towards the centre of the town, where Barolo originated.

The property has only 1Ha of the vineyard. ~30 y.o. vines derived from the selection of the subvarieties of the Lampia and Michet. Classical grey and blu marme sub alkaline soils, rich of the limestone and well balanced with the macro and micro elements. Terlo is one of the rare MGA of the territory of Barolo.

### Vinification:

Traditional style Barolo, handpicked, vinification of ~35 days of maceration, aged 3 years in large oak barrels followed by over 2 years in the bottle.

**Variety:** Nebbiolo 100%

**Residual Sugar:** 0.5 g/L

**Serving suggestion and food pairing:** Serve at 17°C. Perfect accompaniment for mature cheese, red meat, steak, lamb, truffle dishes.

**Decanter WWA**

**97p & Platinum**

**James Suckling**

**93p**

**Jancis Robinson**

**16.5p**

**Robert Parker**

**91p**

**Michael Godel, WineAlign**

**92p**

Tel: 416-767-8639 | info@unitedstars.ca | www.unitedstars.ca



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