



## BAROLO CANNUBI DOCG 2010

L'Astemia Pentita Srl, Piedmont, Italy

**eCommerce # 320639 | 14.5% alc./vol. | \$164.85**

*Garnet intense colour and brilliant with red reflections.*

*Originating from the terroir always recognized for the olfactory richness, the Barolo Cannubi 2010 totally confirms that character. The bouquet is complex, full of fruit notes (small red fruit) and of flowers.*

*In the second serve more fully-developed notes like spices (cinnamon and nutmeg) and a dried rose with some balsamic and fresh note (peppermint and juniper) are being perceived.*

*Full bodied, intense and elegant like the true essence of Barolo. The wine with the right dry tannins, with long lasting final in the palate, just a bit austere. The Barolo Cannubi 2010 does not possess the masculine and strong structure but plays the best thanks to its elegance and complexity. Every sip presents a new shade, the tannins are present but are velvety, the slight acidity presents the freshness and drinkability and finally arrives to the pleasant aftertaste with liquorice, chocolate and tobacco typically defined as "goudron".*

### **Terroir:**

L'Astemia Pentita is the winery with a pop soul and a visionary aesthetic, founded in the territory of Barolo, declared in 2014 a UNESCO World Heritage Site together with the wine landscapes of Langa-Roero and Monferrato.

The sculptural cellar stands right where Barolo was historically born and where the ridge which houses the most prized vineyards of the **Langhe Barolo Cannubi** begins to rise towards the center of the town.



### **Vinification:**

Traditional style Barolo, handpicked, vinification of ~35 days of maceration, aged 3 year large oak barrels.

**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.