



**TOP
SELECTION**

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Borgogno - Barolo DOCG Cannubi 2021

COUNTRY	REGION	GRAPE	VINTAGE
Italy	Piedmont/ Langhe/ MGA Cannubi	Nebbiolo	2021

ABOUT THE DOMAINE

Since 1761, the most historical winery in Barolo. The underground cellars continue to represent a rare historical memory of the Langa to this day, and the wines are made according to tradition: long spontaneous fermentations in concrete tanks without the use of selected yeasts, and long periods of ageing, strictly in large Slavonian oak barrels. We cultivate our vineyards in Barolo, Madonna di Como and in the Colli Tortonesi. With absolute respect for the earth, we use no chemical fertilisers and no herbicides, and practice only eco-friendly treatments. This will result in our being certified as organic for the 2019 harvest. Today, Borgogno continues to be the expression of a territory and of tradition and history, always with a watchful eye on the future.

WINEMAKING

After the harvest in the homonymous Cannubi vineyard, characterized by a uniquely complex terroir composed of sand, calcareous clay marl, and a predominant portion of silt, the grapes are destemmed and crushed in the cellar. Fermentation follows in large concrete tanks at a temperature between 22 and 28 °C for approximately 15 days. This is followed by a submerged cap maceration, also in concrete, for 20 days, during which malolactic fermentation occurs. However, 20% of the total volume follows a different process to enhance the breadth and full-bodied character imparted by the particularly silt-rich soil: whole-cluster fermentation. This is a reinterpretation of the concept of "intracellular" maceration. The concrete tank is filled in layers: first, a layer of crushed and destemmed grapes, followed by whole clusters with stems, then crushed grapes again, then whole clusters, and so on until reaching the final layer of destemmed and crushed grapes. The proportion is 50/50. This initiates the maceration and fermentation process. The key feature is that the whole-cluster portion includes stems, which contribute freshness. In the first few days, the cap is gently pushed down from above to work the skins without breaking the whole berries, allowing fermentation to take place inside the berries. This results in a dual fermentation: intracellular fermentation, where the must ferments inside the berries, combined with the fermentation of the liquid from the crushed and destemmed grapes. This is a slow process, through pumping overs, the skins break down, releasing sugar, and fermentation continues. Once the sugars are fully consumed, the wine is racked off, and the whole berries are pressed, releasing more sugar and prolonging fermentation. After this process, the wine is racked again. The portion that underwent whole-cluster fermentation is then blended with the traditionally fermented portion for aging, which lasts 2 years and 8 months in large Slavonian oak casks. This is followed by a period in concrete tanks before bottling.

TASTING NOTES

Intense ruby red. On the nose, floral notes such as violet and fresh red fruits reminiscent of strawberry, with a hint of spice. On the palate, a soft, enveloping taste, balanced by a pleasant acidity and warmth. Silky tannins. A wine that encapsulates all the elegance of Cannubi.



TECHNICAL NOTES

Alcohol by volume

14,5%

Acidity

5,91 (g/l)