

## BAROLO "PERNANNO"

We are looking forward to taste this Barolo !

Finally it's here the first trial of the Pernanno vineyard grew on the Elvetian soil.

White clay burned from the sun which allowed to the nebbiolo grapes to reveal: unmatched smoothness, and transparency in the plot. This distinctive quality can be found only on this side of Barolo area.

**WINE CLASSIFICATION:** Barolo DOCG.

**GRAPE VARIETY:** 100% Nebbiolo.

## PLACE OF ORIGIN

Privately -owned vineyards extends for 0,4Ha, is located at "Pernanno" (very well known Castiglione Falletto crus) 2500 vine-stocks , planted around the 1980.

Exposure: sud- sud est

Altitude: 270m on the sea level

Soil: Elveziano(white-brown clay)

## THE VINEYARD

The vines are Guyot grown with the countertrellis system of planting, and medium-short pruning. The vineyard has an average density of 5000 vine-stocks per hectare, and the production is reduced to about 1kg per vine-stock by the cluster thinning method.

## VINIFICATION

The grapes are collected when they are fully ripened and laid into small 20kg perforated boxes. A strict cluster selection is made. The grapes are taken to the wine cellar where they stay for 12 hours in a "drying room" lowering the dampness above 5%.

The crushing operations, are very careful and soft to preserve the skin quality and not to have the grapestalk in the must. The fermentation takes place thank to indigenous yeasts at the controlled temperature of about 32°C with repeated and delicate pumping over. The marc maceration is long, 350 hours on average. The new wine is then put in wooden barrels, where the subsequent spontaneous malolactic fermentation takes place.

## FINING

For 24 months in oak barrels; then, the wine is fined for 6 months in bottle.

## TASTING NOTES

Red garnet colour. Incipit of minth and officinal herbs followed by roses bouquet keep alive thanks to an inner energy that seems neverending. Tannins,sweet and very thin in grain create harmony and complexity typical of a very special cru.

## FOOD MATCHES

Wonderful with based white truffle dishes and great companion of "Tagliolini and Agnolotti" .

## ABOUT SERVING THIS WINE

The bottle, to be kept horizontally while stored, must be served at a temperature of 18- 20°C . Cannubi is a great and elegant wine. Ageing: 10 – 15 years from the harvest onwards.

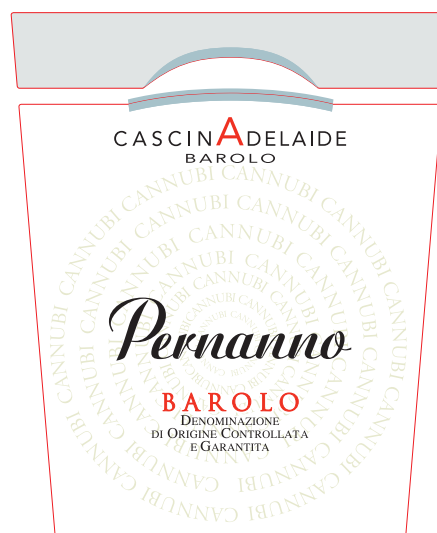
## ANALITYCAL INFORMATION

Alcohol content: 14,5%/vol.

Residual sugars: 2 g/l

Total acidity: 6 g/l

Dry residue: 30 g/l



# BAROLO *Pernanno*

