



EMPSON & CO.
Experience Italy in a Wine glass



Barolo Cannubi DOCG

From the famed Cannubi vineyard, one of the most famous in the area and the world. Nebbiolo (Michet and Lampia clones) are grown in two small, highly sought-after plots, with the coveted southern and southeastern exposure and white marl of Saint Agatha. Vinified in stainless steel tanks, with maceration on its skins followed by aging in barrique for eighteen months, in larger oak barrels for twelve months, and nine months in bottle. The classic characteristics of wines from this area shine in Einaudi's interpretation through its elegance, exuberant fragrances, full body, and a long-lasting finale. Wonderfully to cellar, especially in the better vintages.

Wine exported to: Bermuda, Canada

Most recent awards

WINE ENTHUSIAST: 94

JAMES SUCKLING: 94

WINE SPECTATOR: 93

WINE & SPIRITS: 94

VINOUS: 93

WINE ADVOCATE: 94

GAMBERO ROSSO: Tre bicchieri

VINI BUONI D'ITALIA: Corona

WINE HUNTER: Gold

VINOUS MEDIA : 94

DECANTER: 91

INTERNATIONAL WINE CELLAR: 90



Winemaking and Aging

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|-----------------------------------|-----------------|
| Grape Varieties: | 100% Nebbiolo |
| Fermentation container: | Concrete tanks |
| Length of alcoholic fermentation: | 24 days |
| Type of yeast: | Selected |
| Fermentation temperature: | 32 °C (89.6 °F) |
| Length of maceration: | 24 days |
| Malolactic fermentation: | Yes |
| Aging containers: | Oak barrels |
| Container size: | 5000 L |
| Bottling period: | May/June |
| Aging before bottling: | 30 months |
| Aging in bottle: | 9 months |
| Closure: | Natural Cork |

Vineyard

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|---------------------------------------|--|
| Organic: | No |
| Vineyard name: | Cannubi |
| Vineyard location: | Cannubi, Barolo, Piedmont |
| Soil composition: | White marl of Sant'Agata (30% Sand, 55% Clay, 15% limestone) |
| Vine training: | Guyot |
| Altitude: | 220 meters (721 feet) above sea level |
| Vine density: | 4,800-5,000 plants per hectare |
| Exposure: | Southern/southeastern |
| Age of vines: | 11-24 years |
| Time of harvest: | Mid to late October |
| Total yearly production (in bottles): | 10,000-12,000 |

Tasting Notes and Food Pairings

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| Tasting notes: | A perfect expression of the characteristic elegance of the terroir: balanced yet pronounced tannins that denote great structure and longevity. |
| Serving temperature: | Best served at 18-20 °C (64.4 - 68 °F). |
| Food pairings: | Rich and flavorful dishes; game, like wild boar or venison; pork, cheese and salami. |
| Aging potential: | 20 years |
| Alcohol: | Alcohol cont. 14.5 % by vol. |
| Winemaker: | Giuseppe Ca Viola |

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