L"ASTEMIA

astemia.it

BAROLO DOCG CANNUBI 2021

- **Cultivation area:**
  Langhe, MGA Cannubi
- **Esposizione e altitudine:**
  South, Ssouth-ast, 220 m
- **Grape variety**:
  100% Nebbiolo
- **Vinification:**
  maceration for 30-35 days
- **Refining:**
  Minimum 48 months, of which 24 in barrel
- **Serve at:**
  16/18 °C

The name Cannubi refers to the quality of the grapes and wines from the hills of the same name, included among the MGA (Menzioni Geografiche Aggiuntive) crus of the Municipality of Barolo.

The vineyards owned by L"Astemia, are located on the first slopes tucked between the two roads which rise up to the town.

This is the lower part of the Cannubi, where the nature of the soils and the South and South-East exposition produce wines with a strong body, elegance and pleasingly tense tannins.

A dry, elegant and silky Barolo, which gracefully invades the palate and lingers there for some time, unfolding complex olfactory sensations.

A strong and decisive structure, with soft tannins. A wine that opens on the nose with pleasing fresh notes of red fruit, followed by hints of ripe fruit, dried flowers, with pleasant spicy and woody notes that blend perfectly.

Drinkability and longevity are intrinsic characteristics of this wine, which lives up to high expectations even after just a few years of evolution.