



GIACOMO FENOCCHIO

LOCATION:

Italy > Piedmont
> Barolo DOCG
> Cannubi MGA

VARIETY:

Nebbiolo

WINEMAKER:

Claudio Fenocchio



SCIENCE

ABV: 14.50%

SUGARS: XX

TOTAL SO2: XX

TOTAL ACIDITY: XX

Giacomo Fenocchio Barolo Cannubi

EXPERIENCE

NAME: The Cannubi MGA is the most historic and celebrated vineyard area in all of the 11 villages in the region of Barolo. This vineyard stretches out just to the north of the village of Barolo.

CHARACTER: The color is garnet with a bouquet rich with fruit, floral fragrance, and earthy spice. An elegant and textured wine, characterized by its completeness, balance, and length.

ENJOY WITH: Recommended with meat, lamb, and mature cheeses typical of the local area of the Piedmont. It also goes very well with a steak, grilled mushrooms, and any robust meal that needs a powerful wine.

BEST RESULTS: 60-64 F, we recommend you open the bottle and decant for 2-3 hours (for wines under 8 years old). Serve in large Burgundy-style glass.

EXPRESSION

FERMENTATION & EXTRACTION: A slow fermentation and maceration for 40 days with native yeast in tank.

ELEVAGE: 6 months stainless steel tanks and 30 months in large capacity (20-25 HL) Slavonian oak casks before bottling.

FINING & FILTERING: No fining or filtering.

SULFUR: Minimal sulfur is used to protect the wine for lengthy cellar aging.

SOURCE

FARMING: Practicing organic farming without the use of chemicals or artificial fertilizers.

LAND: The king of vineyards, Claudio owns 0.5 hectares of the south-east facing slope at 280 meters ASL, soil is Tortonian marl with tuff and a prominent presence of sand, making it always dry.

VINE: 100% Michet Nebbiolo clone. Vines are 30+ years old.

HARVEST AND PRODUCTION: Hand-harvested, less than 400 cases produced.

