



PIEDMONT

Cannubi Barolo DOCG

Producer: Tenuta Carretta

About The Wine: Cannubi is the Barolo cru which enjoys the best position and the best micro-climate of Langhe area. It has long been and still gives the best result in terms of quality of grape and of prestigious wines and it is the preeminent ambassador of the whole surrounding territory.

Grapes: 100% Nebbiolo

Refining: This wine is aged for a minimum of 36 months, of which at least 24 in oak casks and 9 months in bottle. The wine is not put on sale before the spring of the fourth year after harvesting.

Tasting Notes: This wine is a beautiful garnet red with orange highlights. The nose is persistent with notes of wild berries, cocoa and spices. An austere, complex wine with an intense, warm flavor, mellowed by the nobility and softness of the tannins.

Food Pairing: Red meats, stews, game, mature cheeses pair very well with this wine.



419.625.9463

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