



### BAROLO DOCG CANNUBI - VIRNA BORGOGNO

**Vinification:** Grapes are softly pressed and undergo maceration with their skins for approximately 10 days at a maximum temperature of 29-31°C. After the initial drawing off and racking, the wine is transferred to Tonneaux (500 and 300 liters) where it matures for 18 months. Following clarification, the wine is bottled without filtration and remains in the bottles for one year.

**Tasting note:** This Barolo, with its ruby-red color, offers a rich bouquet that gradually reveals aromas of rose petals, truffles, and wood spices. Initially, the palate is elegant and refined, but it gains complexity as it airs out. The lingering flavours suggest a promising future ahead.

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<b>Producer</b>	Virna Borgogno
<b>Country</b>	Italy
<b>Region</b>	Piemonte
<b>Appellation</b>	Barolo Docg
<b>Grape Variety</b>	Nebbiolo
<b>Vintage</b>	2015, 2016, 2018, 2019
<b>Barrel</b>	18 Months
<b>Alcohol Content</b>	15%
<b>Organic &amp; Biodynamic</b>	Sustainable Quality
<b>Bottle Format</b>	750 ml
<b>Food &amp; Wine Matching</b>	Aged Cheese, Beef, Cheese, Game (Deer – Venison), Lamb, Mature and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pork, Poultry, Veal, Vegetable Dishes, White Meats, Cured Meat