



## BAROLO CANNUBI

Piemonte, Italy

Borgogno

<http://www.borgogno.com>

### Method & Production

The wine is fermented for 12 days at a controlled temperature, this is followed by a period of submerged cap maceration for 30 days at a stable temperature of 22 ° C. The wine is racked off the lees and then goes through malolactic fermentation for around 15 days at 22 ° C. The wine is transferred into Slavonian oak casks (4500l) where it matures for four years before bottling. A further refinement takes place in bottle over 6 months before release.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
<b>Red Wine</b>									
BO0710	Barolo Cannubi	Nebbiolo	2010	14.5%	Cork	6X0.75lt	No	No	No