



BAROLO D.O.C.G.

Cannubi San Lorenzo

LOCATION OF VINEYARDS: Barolo

MGA*: Cannubi San Lorenzo

VARIETY: Nebbiolo

SURFACE AREA: 0.25 ha approx.

*Additional Geographical Mention

Uniqueness

“Technically, Cannubi was born first, and then Barolo: thus, a confrontation with history inevitably passes through these vines. It seemed natural to us, at the beginning of the 2000s, to jump at the chance to purchase a wedge of this hill and ensure ourselves a unique discourse with the roots of this terroir”.

Bruno Ceretto, founder

Cannubi San Lorenzo is the highest bricco (peaking slope) on the hill. It is only one-fifth of a hectare and is cultivated in an ancestral way, without any mechanical support.

We harvest a few precious grapes from these rows, vinify them and let the result age in large sized bottles for ten years at least. In the glass, the wine demonstrates an extraordinary complexity: the nose is sophisticated, kaleidoscopic, punctuated with notes of spices and orange; the mouth is delicate and classic. It connects you to the land of Langa. Each time, the long ageing in glass seems to allow a glimmer, letting us peek through the keyhole, but there is still so much to wait for. Time goes slowly in Barolo.

RECYCLE INFO

