

Fenocchio Barolo DOCG Cannubi

Azienda Agricola Giacomo Fenocchio

Italy - Piemonte - Barolo DOCG

Fenocchio's 1/2 hectare Cannubi vineyard was purchased by the family in the late 1800's & is considered to be among the finest. The vineyard is on a low-lying hill, planted on Tortonian soil (blue marl and sandstone mixed with sand), which gives perfume and velvet to the wine.

Intense, rich and inviting aromas of ripe raspberries, roses, violets and warm spice notes. Complex, harmonious and concentrated. Well balanced between noble tannins and ripe lush fruit. It is full bodied and mouth-filling with a finish that is long and lingering. It is a wine noted for its longevity.

Specifications

Appellation	Barolo DOCG
Varietals	100% Nebbiolo
Agricultural Practices	Sustainable
Soil type	Tortonian soil (blue marl and sandstone mixed with sand)
Vinification	5-6 months in stainless steel tanks and then 30 months in Slovenian oak cask (35-50 hectoliters foudre).
Pairings	The Barolo Cannubi pairs well with dishes of red meat, game and aged cheeses, which are typical of the local cuisine, as well as with many rich international dishes.



Codes, Weights and Measures

UPC	7 84585 01722 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01722 2
Case Weight	36
ABV	14.5%
SRP	\$ 126.99 USD 750mL Bottle

Reviews and News

2018 Giacomo Fenocchio Barolo DOCG Cannubi - 94 PTS - JS
2018 Giacomo Fenocchio Barolo DOCG Cannubi - 93 PTS - WE
2018 Giacomo Fenocchio Barolo DOCG Cannubi - 92 PTS - VINOUS
2017 Giacomo Fenocchio Barolo DOCG Cannubi - 96 PTS - JS
2017 Giacomo Fenocchio Barolo DOCG Cannubi - 93 PTS - JD
2017 Giacomo Fenocchio Barolo DOCG Cannubi - 91 PTS - VINOUS
2013 Giacomo Fenocchio Barolo DOCG Cannubi - 97 PTS - TOP 100 - JS