



COMM.G.B.BURLOTTO

Barolo "Cannubi" docg Rosso



Production area: Barolo

Grapes: Nebbiolo

First year of production: 1982

Production: about 4500

Vineyard: Cannubi

Exposition and altitude: south, south-east

Soil: Medium mixture tending to sandy limestone

Training system and planting density: Guyot, 4500 plants per hectare.

Average age of productive vines: 18 years

Yield per hectare in grapes at harvest: 50 to 70 tons the year in relation to weather conditions.

Period and method of harvest: the second decade of October and harvested by hand. Vinification includes a fermentation-maceration of 15 days in French oak barrels, with daily pumping over and punching. Temperature control in the case of excessive increases. The wine is aged for 10 months in barrels 3-5 Hl (which also performs malolactic fermentation) and for about 20 months in French and Slovenian oak casks of 35 hl. After bottling, usually made in August, the wine rests in the cellar for at least 12 months before being marketed.