

AZIENDA AGRICOLA
E. PIRA E FIGLI
BAROLO - ITALIA

Chiara Boschis



BAROLO CANNUBI DOCG 2009

Grape variety:	100% Nebbiolo (from clones Michet, Lampia, and Rosè)
Alcohol content:	14.39% by volume
Production:	316 cases
Avg. yield per acre:	10-16 hl/acre
First vintage:	1990
Vineyard:	Cannubi, Barolo
Exposure:	South, Southwest
Type of soil:	Calcareous soils and Miocene (Sant' Agata Marl fossils with a high percentage of sand)
Avg. vine age:	30 years
Altitude:	980 feet above seal level
Cellar location:	Barolo
Fermentation:	Vinified using modern methods and automatic temperature control during fermentation with frequent pumping and punch down.
Aging:	24 months in French oak barrels (30% new); minimum 12 months in bottle

Critics' Tasting Notes

"The 2009 Barolo Cannubi wraps around the glass with layers of perfumed fruit. A sensual Barolo, the 2009 is quite typical in its expression of place. Soft, silky tannins frame the long finish. This is a gorgeous wine that stands out for its balance and especially, the sweetness of its tannin. Cannubi, with its sandy soils and due south exposure, is often challenged in hot years because the plants can shut down from hydric stress. I hope readers can appreciate just how difficult it must have been to craft a Barolo of this quality in 2009. The Cannubi continued to improve over the time I followed it. I will not at all be surprised if it exceeds my expectations somewhere down the line. The Cannubi is the most approachable of these 2009s." – Antonio Galloni, Vinous- 92 points

"A dense red, saturated with cherry, menthol, eucalyptus and leather flavors. Sinewy, with a strong grip on the finish. Balanced and rangy. Best from 2016 through 2028. 320 cases made." – Wine Spectator

