

**CANTINA24 – TRY, TO LIVE IN OUR WAY!**



## **Barolo Cannubi DOCG 2018**

### **Red wine from Italy**



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**Producer and bottler: Giacomo Fenocchio – Loc. Bussia 72 – 12065  
Monforte d'Alba (CN) – Italia – +39 0173 78675**

**Quality Designation: Denominazione di Origine Controllata e Garantita  
(DOCG)**

**Grape: 100% Nebbiolo**

**Sensory characteristics:** The bouquet is rich with fruit and floral fragrances, and strong warm spiced scents. An elegant and velvety wine, it is characterized by its completeness, balance and well-known longevity.

**Color:** Deep garnet red with ruby reflections.

**Alcohol content:** 13,5 to 14 % Vol.

**Total acidity:** From 5,2 to 5,6 g/l

**Stopper:** Natural cork

**How to serve:** 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.

**Recommended serving temperature:** Between 17 und 18°C. The Barolo should definitely be decanted prior to consumption.

**Allergens:** Contains sulfites

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