vinetur

Michele Chiarlo unveils prestigious Barolo Cannubi Riserva 2016

A deep dive into italy's ancient vineyard and its modern masterpiece

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A revered legacy in Italian viticulture, the Cannubi cru stands tall with an unmatched heritage. This September, wine enthusiasts and connoisseurs are set to experience an unprecedented treat as Michele Chiarlo introduces its Barolo Cannubi Riserva from the 2016 vintage.

Cannubi, renowned as one of the most ancient crus in Italy, finds its mention as early as 1752, with its imprint on a singular bottle – the first of its kind to bear the distinction of a single vineyard on its label. Historical anthologies, including the esteemed "Monografia sulla Viticoltura ed Enologia nella Provincia di Cuneo" penned by Lorenzo Fantini in 1879, have repeatedly showcased the prominence of the Cannubi vineyards. It's not just its age but the ideal characteristics of the land — optimal sunlight exposure, perfect wind conditions, and a unique soil blend — that make wines from this cru the quintessential representation of the denomination's soul.

Unique Viticultural Practices

Nestled in the heart of Cannubi, Michele Chiarlo's vineyards are strategically positioned for optimum southeast to southwest sunlight exposure. The property, which faces the charming town of Barolo, is terraced with grassed ridges on its steep slope. This innovative and delicate operation, unparalleled in the region, is the brainchild of the Swiss University of Changin.

The soil, a harmonious blend of Sant'Agata Fossili Marls that diminish with altitude and the appearances of Diano Sandstones, is notably low in organic matter. However, it's rich in over 30% sands and vital microelements such as iron and manganese, contributing to the vineyard's signature expression.

Barolo Cannubi Riserva 2016: A Celebration of Excellence

Michele Chiarlo's latest offering, the Cannubi Riserva, embodies audacity and aims for absolute perfection. Exclusive vinification only occurs during the most promising seasons, ensuring that the grapes undergo slow and balanced polyphenolic ripening. Stefano Chiarlo, co-owner and winemaker, has lauded 2016 as an "outstandingly classic vintage" marked by its intricacy, aging potential, and unmatched elegance. This release is even more special for the Chiarlo family as all their crus from this year have earned the "sustainable wines" certification.

The Cannubi Riserva 2016, with a limited edition of just 2,500 bottles, captures the essence of its birthplace, representing the pinnacle of Michele Chiarlo's esteemed production line.



2016 Vintage: Nature's Ideal Ballet

The climatic conditions of 2016 were nothing short of exemplary. A combination of mild temperatures, ample rainfall, and perfect ripening conditions paved the way for the grapes' excellent health and maturation. Notably, the vegetative regrowth saw a delay due to colder temperatures and heavier rains in the early part of the year. Yet, the summer saw consistently bright and dry days with temperatures below 35°C, ensuring a consistent maturation process.

Vinification: A Meticulous Journey to Perfection

Emphasizing longevity, the vinification process involved thinning excess bunches and following up manual harvests with meticulous destemming. The fermentation, executed in oak barrels, employed slow maceration and delicate pumping over techniques to facilitate noble extraction. After undergoing malolactic fermentation, the wine was aged for six years before its release — three years in medium-sized oak barrels and another three within the bottle.

Barolo Cannubi Riserva 2016 emerges as an opulent wine with a brilliant garnet red hue and exceptional depth. Its palate offers a blend of red berries, aged wood aromas like dried rose petals, licorice, and rhubarb, complemented by delicate spicy undertones. The palate experience is harmonious, boasting silky tannins, and culminates in a lasting refreshing finish. This wine complements dishes such as tagliolini pasta with porcini mushrooms, agnolotti pasta, braised meat, and aged cheeses.