

CAMERANO 1875

VITICOLTORI IN BAROLO



BAROLO DOCG
CANNUBI
SAN LORENZO

VINEYARD:
Barolo - Cannubi San Lorenzo

GRAPE VARIETY:
100% Nebbiolo Michet and Lampia
varieties.

DENSITY:
4800 vines/Ha

YIELD PER HECTARE:
80 QI/Ha



BAROLO DOCG CANNUBI SAN LORENZO

A historical and famous vineyard, in one of the most prestigious and suited areas to the production of Barolo. It has belonged to our family for generations.

TASTING NOTES:

Brilliant ruby red color with garnet reflections. Intense and embracing bouquet, elegant aroma with typical flavors of red fruits, tobacco, rose petals, aniseed and a spicy finish. Harmonious and without edges in the mouth, it has a superb concentration, royal finesse and purity of flavor.

PAIRINGS:

Dishes with the white truffles of Alba, roasts, braised meats, stews, game meat, aged cheeses.

FORMATS: 0,75 1,5 3 5 liters

AVAILABLE VINTAGES : 2010 2011 2012 2013 2015 2016

ALCOHOL CONTENT: 14% and 15%

VINIFICATION SYSTEM: long fermentation in concrete tanks for 20/22 days

SERVING TEMPERATURE: 18°

AGING: at least 3 years mostly in large oak barrels and the last period in the bottle

PRODUCTION AREA: Municipality of Barolo

VINEYARD: Cannubi San Lorenzo

VINES VARIETY AND PERCENTAGES: 100% Nebbiolo Michet and Lampia varieties

DENSITY : 4800 vines/Ha

EXPOSURE: south/south west

ALTITUDE : 300 meters above sea level

SOIL COMPOSITION: clay, silt and sand

TRAINING SYSTEM: Arched Guyot

VINEYARD AGE: 33 years

HARVEST: second half of October

YIELD x Ha: 80 Ql/Ha
