

## Barolo Cannubi DOCG, G. B. Burlotto

Piedmont, Italy



<b>Product code</b>	BU0819RC
<b>Grapes</b>	Nebbiolo
<b>Country</b>	ITALY
<b>ABV%</b>	14.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	G.B. Burlotto
<b>Vintage</b>	2019



Vegan



Vegetarian

COMM.G.B.BURLOTTO  
VERBUND

## Producer

A 12ha estate run by Fabio Alessandria the great-grandson of Giovanni Battista Burlotto. Having studied oenology at Turin University Fabio spent several harvests gaining experience outside Italy coming back to the estate in 1999. Fabio uses French oak barriques ranging from 4 to 34 years old, the finer grain gives his wine a tension and sheen that Slavonian oak can't achieve. Burlotto produce some of the most sought after wines in Barolo

## Tasting Notes

An intense garnet red in color with ruby highlights and with aromas of very ripe berry and cherry fruit combined with floral and spicy notes. Powerful flavors with supple and ample tannins and a long finish and aftertaste. Its full body and significant structure make it an ideal match for meat, game, and cheese. Serve at a temperature of 17° centigrade (18° Fahrenheit).

## Winemaking

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