

Azienda vitivinicola
DAMILANO

PAST VINTAGES

Barolo DOCG Cannubi 2015

CSPC# 725253

750mlx6

15.0% alc./vol.

Grape Variety 100% Nebbiolo

Winemaker Beppe Caviola/ Giuseppe Caviolasince

Vintage The winter of 2015 was marked by excellent land irrigation, provided by abundant snowfalls. A spring with mild temperatures allowed the early start of the vegetative cycle, which was preserved throughout the entire year, until harvest. The favorable conditions yielded a bountiful and high-quality harvest, allowing red wine grapes, and Nebbiolo in particular, to reach perfect ripeness. Harvesting was carried out in October, having all prerequisites for fine wines being met, resulting in a vintage that will surely be remembered among the best on record.

Vineyards The Cannubi Cru is in found within one of the 6 core zones which comprise the fiftieth UNESCO site in Italy. A mixture of Tortonian and Helvetian calcareous marl gives the grapes intense aromas of cherry, plum, tobacco, rose and violet. Its low potassium and high calcium/magnesium content offer the wine a fine and polished touch. Calcareous with 45% sand, 35% limestone, 20% clay. The vineyard is located at about 270 m. a.s.l. and has a south-south-east sun exposure.

Vinification/ Maturation Rotary fermenter for 20 days fermentation at a controlled temperature. Aged 24 months in French oak barriques (40% new-60% 2nd-3rd used ones), and a further 12 months in the bottle before release.

Tasting Notes Garnet ruby red in color with orange reflections. The bouquet is ample and embracing, with pronounced fruity notes of cherry and plum and notes of tobacco, liquorice and cocoa. On the palate, the wine is harmonious, pleasantly dry with soft tannins, broad and full-bodied. Persistent finish.

Serve with Cannubi is a sumptuous wine, perfect with the full-flavoured Piedmontese cuisine such as white truffle -based dishes and braised meat. Ideal with the refined dishes of the great international gastronomy.

Cellaring Drink 2021-2035

Production 40,000 bottles

Scores **94 points** - Kerin O'Keefe, Wine Enthusiast - October 1, 2019

93 points - James Suckling, JamesSuckling.com - June 2019

93 points - Monica Lerner, Wine Advocate #243 - June 2019

17.5 points - Walter Speller, JancisRobinson.com - November 2018

Reviews *"Lots of dried flowers, mushrooms and earth to the ripe and exotic fruit. Full body, chewy and intense tannins and a flavorful finish. Needs lots of time to come together."*

- JS, JamesSuckling.com

"The bouquet on the 2015 Barolo Cannubi shows more licorice and dark spice than the other new releases from Damilano. There is good volume here, and at the same time, the wine is contained and focused. However, it's just slightly flat, and along with a general lack of intensity, that keeps it from a higher score. I'm picturing this with a rabbit tagliatelle. Some 40,000 bottles were made."

- ML, Wine Advocate

"The nose is initially shy but eventually reveals eucalyptus, mint, rose and a whiff of dark spice. The full-bodied, enveloping palate offers mature black cherry, licorice, clove and espresso set against close-grained tannins."

- KO, Wine Enthusiast

"Barolo. Holding back a little on the nose but hinting at generous fruit. Beautifully supple palate with bags of



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sandy, sweet-tasting tannins and wonderfully balanced with succulent acidity. Needs more time to develop in spite of its generous fruit load. (WS)

- WS, JancisRobinson.com

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Barolo DOCG Cannubi 2009

CSPC# 725253

750mlx6

15.0% alc./vol.

Grape Variety

100% Nebbiolo

Winemaker

Beppe Caviola/ Giuseppe Caviolasince

Vineyards

Grapes are from the municipalities of Barolo, (single vineyard Cannubi), where the vines are approx. 30-50 years old. The prestigious quality of the grapes from this hill is determined by the unique composition of the soil. In fact, it is the only area in the whole Barolo district where Tortonian and Helvetian terrains from different geologic periods intersect. The sandy soil gives the final wine intense, fruit fragrances, such as cherry and plum that evolve into notes of tobacco, rose and violet. The alkalinity and high calcium levels in the soil give a final touch of delicate elegance. Despite the high percentage of sand, the presence of silt and clay with micro-elements of potassium and magnesium, confer a bright and intense color, as well as, an elevated polyphenolic concentration.

**Vinification/
Maturation**

Rotary fermenter for 20 days fermentation at a controlled temperature. Aged 24 months in French oak barriques (40% new-60% 2nd-3rd used ones).

Tasting Notes

Garnet red with hints of orange. Aromas are ample and embracing, with pronounced fruity notes of cherry and plum and notes of tobacco, licorice and cocoa. The palate is harmonious; pleasantly dry with soft tannins, broad and full bodied. Persistent finish.

Serve with

Serve with foods that have intense rich flavours and aromas, such as white truffles from Alba, braised meats and the "finanziera". Serve at 16-17°C.

Cellaring

Ready to drink now, excellent also within the next 10/15 years.

Scores

95 points - James Suckling, JamesSuckling.com - January 2014
95 points - Palo Basso, Decanter.com - November 2013
94 points - Ian D'Agata, Decanter.com - November 2013
93 points - Michael Garner, Decanter.com - November 2013
93 points - Monica Larner, Wine Advocate #207 - June 2013
93 points - Anthony Galloni, Vinous Media - October 2013
92 points - Bruce Sanderson, Wine Spectator - December 15, 2013
91 points - Stephen Tanzer, International Wine Cellar - Nov/Dec 2013
87 points - Kerin O'Keefe, Wine Enthusiast - September 1, 2013
16.5 points - Jancis Robinson, JancisRobinson.com - April 2012 (no review)

Awards

Bronze Medal - Decanter Wine World Awards 2013
Super 3 Stars - Veronelli 2010

Reviews

"Lots of blackberry and cherry character with hints of spices. Plummy. Full body, with super velvety tannins. The finish is juicy and pleasantly chewy. Lovely austerity. Hard to say if 09 is better than 08. Better in 2015"
- JS, JamesSuckling.com

"Clean, lovely chocolaty tones; balanced, ripe and round."
- ID'A, Decanter

Ripe cherries, cloves and cinnamon. Rich, full-bodied with great personality, persistent aromas, chocolaty tones, along with ripe and savoury tannis. Drink 2013-2022."
- PB, Decanter

"This elegant, expressive red is packed with sweet cherry and strawberry fruit, with leather and spice flavors. The ripe tannins need a few years to integrate fully. Long and detailed on the finish. Best from 2016-2030."
- BS, Wine Spectator



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“The following three single-vineyard expressions all show evident oak tones that need more time to integrate with three to five more years of bottle age. The 2009 Barolo Cannubi is the most feminine and delicate of the three, with fragrant floral tones and bright fruit to distinguish it. The wine is subtle and strong at the same time with a medium build and impressive staying power. You do, however, get lots of spice and roasted coffee at the onset that should diminish with time. This wine is built to last longest with silky, polished tannins. “

- ML, Wine Advocate

“Hay and prunes. Dark, rich fruit flavours with good acidity; round and fleshy. Well-balanced and long. Will develop.

- MG, Decanter

“Good full red. More balsamic aromas of resin, menthol and truffle. Then more concentrated and backward than the Lecinquevigne, but less sweet and giving today. Finishes with dusty, building tannins that betray a slight dryness. Needs time.”

- ST, International Wine Cellar

“This Barolo shows toasty aromas and espresso, with underlying notes of ripe berry. Despite being aged in large casks, oak sensations dominate the palate, with coffee, toast and vanilla notes. It’s tight and very tannic, with a mouthdrying finish.”

- KO, Wine Enthusiast

“Spices, red cherries, new leather and tobacco all waft from the glass in the 2009 Barolo Cannubi. The most aromatically expressive of the 2009 Barolos I tasted, the Cannubi is sensual, layered and generous. The signatures of both the site and house style come through in an ample, broad Barolo with tons of near and medium term appeal. This is one of the best Barolos I have tasted from Damilano in some time. If this is the direction the estate is headed in, the future looks bright.”

- AG, Vinous

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PAST VINTAGES

Barolo Cannubi 2008

CSPC# 725253

750mlx6

14.0% alc./vol.

Grape Variety	100% Nebbiolo
Winemaker	Beppe Caviola/ Giuseppe Caviolasince
Vineyards	Grapes are from the municipalities of Barolo, (single vineyard Cannubi), where the vines are approx. 30-50 years old, and the soils are a mixture of calcareous-clay with a good percentage of sand. Yields are approx.4-5 tons per hectare.
Vinification/ Maturation	Rotary fermenter for 20 days fermentation at a controlled temperature. Aged 24 months in French oak barriques (40% new-60% 2nd-3rd used ones).
Tasting Notes	Garnet red with hints of orange. Aromas are ample and embracing, with pronounced fruity notes of cherry and plum and notes of tobacco, licorice and cocoa. The palate is harmonious; pleasantly dry with soft tannins, broad and full bodied. Persistent finish.
Serve with	Serve with foods that have intense rich flavours and aromas, such as white truffles from Alba, braised meats and the “finanziera”. Serve at 16-17°C.
Cellaring	Ready to drink now, excellent also within the next 10/15 years.
Scores/Awards	92 points - Antonio Galloni, Wine Advocate #200 - April 2012 91 points - Monica Lerner, Wine Enthusiast - September 1, 2012 Gold Medal - Decanter Wine World Awards - May 23, 2012 Regional Trophy - Decanter Wine World Awards - May 23, 2012
Reviews	<i>“Damilano’s wines are distinguished by the full, generous style they embody. This gorgeous expression shows intensity and power presented in elegant and measured terms. The finish is characterized by notes of red cherry, spice, cedar and dark cola.”</i> - ML, Wine Enthusiast <i>“The 2008 Barolo Cannubi emerges from the glass with freshly cut roses, sweet raspberries and spices, all supported by French oak. It is a very pretty, attractive wine with plenty of vineyard character and personality. The Cannubi is also the most feminine of the 2008s I tasted from Damilano. A silky, refined finish rounds things out in style. Anticipated maturity: 2016-2026.”</i> - AG, Wine Advocate



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PAST VINTAGES

Barolo Cannubi 2007

CSPC# 725253

750mlx6

14.0% alc./vol.

Grape Variety	100% Nebbiolo
Winemaker	Beppe Caviola/ Giuseppe Caviolasince
Vineyards	Grapes are from the municipalities of Barolo, (single vineyard Cannubi), where the vines are approx. 30-50 years old, and the soils are a mixture of calcareous-clay with a good percentage of sand. Yields are approx.4-5 tons per hectare.
Vinification/ Maturation	Rotary fermenter for 20 days fermentation at a controlled temperature. Aged 24 months in French oak barriques (40% new-60% 2nd-3rd used ones).
Tasting Notes	Garnet red with hints of orange. Aromas are ample and embracing, with pronounced fruity notes of cherry and plum and notes of tobacco, licorice and cocoa. The palate is harmonious; pleasantly dry with soft tannins, broad and full bodied. Persistent finish.
Serve with	Serve with foods that have intense rich flavours and aromas, such as white truffles from Alba, braised meats and the "finanziera". Serve at 16-17°C.
Cellaring	Ready to drink now, excellent also within the next 10/15 years.
Scores/Awards	94 points - Bruce Sanderson, Wine Spectator - November 30, 2011 93 points - Antonio Galloni, Wine Advocate #197 - October 2011 92 points - Monica Lerner, Wine Enthusiast - September 1, 2011
Reviews	<i>"There's a glimpse of fleshy black cherry and plum fruit before the aggressive tannins force this wine into shut-down mode. This stays dense and chewy through the finish, which echoes the black fruit and leaves a spicy impression. Best from 2015 through 2035. 600 cases imported."</i> - BS, Wine Spectator <i>"The 2007 Barolo Cannubi is easily the most elegant and refined of these 2007 Baroli from Damilano. It shows fabulous site character in its crushed rose petals, sweet red berries and spices. The vintage has given the Cannubi an extra measure of textural richness and body, without robbing it of what is a very classic aromatic and flavor profile. The Cannubi continues to gain volume in the glass, showing more and more fleshiness with time. The wine can be enjoyed now, but it will be even better in a few years once some of the baby fat drops off. Anticipated maturity: 2014-2022. Damilano's 2007s Baroli are big, massive wines that appear to need several years in bottle. They have plenty of underlying structure, and while ripe, they are also well balanced."</i> - AG, Wine Advocate <i>"From one of Italy's greatest vineyard designations, this Cannubi Barolo shows all the beauty and elegance that makes Piedmont a wine region celebrated and envied around the world. The 2007 edition of the wine is particularly soft and ripe with plush cherry and pipe tobacco aromas followed by a smooth, velvety finish."</i> - ML, Wine Enthusiast



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PAST VINTAGES

Barolo Cannubi 2006

CSPC# 725253

750mlx6

14.0% alc./vol.

Grape Variety

100% Nebbiolo

Winemaker

Beppe Caviola/ Giuseppe Caviolasince

Vineyards

Grapes are from the municipalities of Barolo, (single vineyard Cannubi), where the vines are approx. 30-50 years old, and the soils are a mixture of calcareous-clay with a good percentage of sand. Yields are approx. 4-5 tons per hectare.

**Vinification/
Maturation**

Rotary fermenter for 20 days fermentation at a controlled temperature. Aged 24 months in French oak barriques (40% new-60% 2nd-3rd used ones).

Tasting Notes

Garnet red with hints of orange. Aromas are ample and embracing, with pronounced fruity notes of cherry and plum and notes of tobacco, licorice and cocoa. The palate is harmonious; pleasantly dry with soft tannins, broad and full bodied. Persistent finish.

Serve with

Serve with foods that have intense rich flavours and aromas, such as white truffles from Alba, braised meats and the "finanziera". Serve at 16-17°C.

Cellaring

Ready to drink now, excellent also within the next 10/15 years.

Scores/Awards

94 points - Bruce Sanderson, Wine Spectator - December 31, 2010

92 points - Antonio Galloni, Wine Advocate #192 - December 2010

92 points - Monica Lerner, Wine Enthusiast - December 1, 2010

88 points - Stephen Tanzer, International Wine Cellar - Nov/Dec 2009

15 points - Walter Speller, JancisRobinson.com - May 20, 2010

3 stars - Guida Veronelli, 2011

Gold Medal - Decanter World Wine Awards, 2011

Reviews

"Damilano's 2006 Barolo Cannubi emerges from the glass with surprising richness and weight. Berries, flowers and spices flow effortlessly from this rich, textured Cannubi. The wine shows quite a bit more depth than is usually the case for a vineyard that tends towards the feminine, but the textural elegance and silkiness on the mid-palate and finish serve to provide a sense of proportion. Fine, elegant tannins frame the close. This is another fine effort from Damilano. Anticipated maturity: 2014-2026."
- AG, Wine Advocate

"Starts out supple, with the smooth texture framing black cherry, bitter almond and licorice notes. A firm base of tannins is offset by sweet fruit, as this glides to a lingering aftertaste of tobacco, spice and cherry. Best from 2013 through 2032."
- BS, Wine Spectator

"Medium red. Medicinal red fruits perked up by flowers on the nose. Silky, juicy and penetrating, with good violet lift in the mouth. Finishes with fine-grained tannins that turned a bit dry with air. But ultimately fresher than the 2005 bottling."
- ST, International Wine Cellar

"The prized Cannubi cru offers fruit that is interpreted by some of the finest winemakers in northern Italy. This expression from the dynamic Damilano winery is characterized by tight tannins, power, personality and ripe berry flavors. Pair this Barolo with risotto topped with thinly shaved truffles."
- ML, Wine Enthusiast

"Barolo. Deep ruby with paler, orange rim. Dried fruit opening. On the palate perhaps the first sign of browning apple? Sweet fruit and somewhat rustic tannins."
- WS, JancisRobinson.com



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PAST VINTAGES

Barolo Cannubi 2003

CSPC# 725253

750mlx6

14.5% alc./vol.

- Grape Variety** 100% Nebbiolo
- Winemaker** Beppe Caviola/ Giuseppe Caviolasince
- Vineyards** Grapes are from the municipalities of Barolo, (single vineyard Cannubi), where the vines are approx. 30-50 years old, and the soils are a mixture of calcareous-clay with a good percentage of sand. Yields are approx.4-5 tons per hectare.
- Vinification/ Maturation** Rotary fermenter for 8 days fermentation at a controlled temperature. Vinification at a controlled temperature for 7-8 days. Aged in 50% new barriques, 50% barriques, 2nd/3rd ageing for 24 months.
- Tasting Notes** Garnet red with hints of orange. Full bodied with scent of liquorice and cocoa. The palate is harmonious and delightfully dry, with soft tannins. Ready to drink now, excellent also within the next 10/15 years.
- Serve with** This sumptuous wine is linked to the great traditional foods of Piedmont, which are usually intense and rich in flavours and aromas, such as white truffles from Alba, braised meats and the “finanziera”. It is an elegant choice found on tables all over the world.
- Cellaring** Ready to drink now, excellent also within the next 10/15 years.
- Scores/Awards** **88 points** - James Suckling, *Wine Spectator* - October 15, 2007
88 points - Antonio Galloni, *Wine Advocate* #173 - October 2007
- Reviews** *“The 2003 Barolo Cannubi reveals perfumed aromatics, ripe red fruit and sweet toasted oak. It offers modest depth and complexity, and should drink well for another seven or eight years. Anticipated maturity: 2008-2015. Damilano’s 2003 Barolos are made in a soft, accessible style suitable for near or mid-term drinking. Although they are well made, I expected wines of more complexity and character.”*
- AG, *Wine Advocate*
- “Shows aromas of dried flowers and fruit, with just a hint of spices. Full-bodied, with medium-fine tannins and a slightly hot finish. Very high in alcohol, but delicious already. Best after 2009. 750 cases made.*
- JS, *Wine Spectator*

