



**DAMILANO**  
BAROLO

## BAROLO DOCG RISERVA CANNUBI “1752”



**Grape varietal:** 100% Nebbiolo

**Production area:** municipality of Barolo – single vineyard Cannubi

**Age of vines:** 30 to 50 years old

**Vineyard exposure:** South , South - East

**Soil type:** calcareous with 45% sand, 35% limestone, 20% clay

**Alcohol content:** 14.5 % by volume

**Colour:** Garnet ruby red

**Bouquet:** intense and balanced, with notes of violet, red fruit, cherry and plum, spices, liquorice, cocoa, leather and tobacco

**Taste:** Dry, robust, full-bodied , very persistent, rich and velvety

**Vinification:** fermentation for 20 days + 30 days of submerged – cap maceration depending on the vintage

**Suggested serving temperature:** 16/17°C