

## DAMILANO BAROLO

## **BAROLO DOCG LISTE**



Grape varietal: 100% Nebbiolo

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

ATTINT

Age of vines: more than 35 years

Vineyard exposure: South , South -East

**Soil type:** calcareous with 15% sand, 55% limestone, 30% clay

Alcohol content: 14,5% by volume

**Colour**: Garnet ruby red with fleeting orange reflections

**Bouquet**: moderately intense, blackberries, liquorice, tobacco and cocoa

**Taste**: dry, full, with great body and persistence, austere and velvety

**Vinification**: fermentation at controlled temperature for 20 days

Suggested serving temperature: 16/17°C