



DAMILANO
BAROLO

BAROLO DOCG BRUNATE



Grape varietal: Nebbiolo 100%

Production area: municipality of La Morra – single vineyard Brunate

Age of vines: more than 30 years

Vineyard exposure: South, South - East

Soil type: calcareous with 25% sand, 45% limestone, 30% clay

Alcohol content: 14,5 % by volume

Colour: garnet red with orange reflections

Bouquet: intense with notes of violet, balsamic and small red berries

Taste: intense, elegant and persistent, with nuances of red fruit, tobacco, liquorice and with ageing truffles and cinnamon

Vinification: fermentation at controlled temperature for 20 days

Suggested serving temperature: 16/17°C