



DAMILANO
BAROLO

BAROLO DOCG CEREQUIO



Grape varietal: Nebbiolo 100%

Production area: municipality of La Morra – single vineyard Cerequio

Age of vines: more than 30 years

Vineyard exposure: South, South- East

Soil type: calcareous with 20% sand, 50% limestone, 30% clay

Alcohol content: 14.5% by volume

Colour: garnet red with orange reflections in the ageing

Bouquet: notes of violet, cherry and balsamic nuances of vanilla and liquorice

Taste: intense, elegant and persistent, with notes of red fruit and, with ageing, tobacco and leather

Vinification: fermentation at controlled temperature for 20 days

Suggested serving temperature: 16/17°C