



DAMILANO
BAROLO

BAROLO DOCG “*LE CINQUEVIGNE*”



Grape varietal: 100% Nebbiolo

Production area: Barolo (Castellero, Le Coste, Sarmassa), Grinzane Cavour (La Cavourrina), Monforte (Bussia)

Age of vines: 30 to 50 years

Soil type: calcareous-clay

Alcohol content: 14% by volume

Colour: ruby red with orange reflections

Bouquet: intense, with tertiary notes of rose, leather, tobacco and emerging notes of violet and tar

Taste: ample and embracing, with prevailing impressions of a soft, persistent long finish.

Vinification: fermentation at controlled temperature for 15 days

Suggested serving temperature: 16°/17°C