

DAMILANO
BAROLO

BARBERA D'ASTI DOCG



Grape varietal: 100% Barbera

Production area: Municipality of Casorzo – province of Asti

Age of vines: 20 – 30 years

Soil type: white marl with a calcareous tendency

Alcoholic content: 14% by volume

Colour: intense purple red

Bouquet: fruity with light spicy notes

Taste: ethereal with notes of currant, violet, cherry and with a touch of vanilla. Persistent finish

Vinification: fermentation at controlled temperature for 15 days

Ageing: mainly stainless steel and cement

Suggested serving temperature: 16°/17°C