

DAMILANO BAROLO



DOLCETTO D'ALBA DOC



Grape varietal: 100% Dolcetto

Soil type: calcareous-clay

Alcoholic content: 13.5% by volume

Colour: ruby red with hints of blackberry and violet

Bouquet: pleasant, fragrant with a fruity bouquet

Taste: harmonic and pleasantly dry with an almond

finish

Vinification: fermentation at controlled temperature for

12 days.

Ageing: in stainless steel

Suggested serving temperature: 16°/17°C