



DAMILANO
BAROLO

LANGHE DOC CHARDONNAY *G.D.*



Grape Varietal: 100% Chardonnay

Production area: Monforte d'Alba, Barbaresco

Age of vines: 25 years old

Soil type: calcareous, sandy, clay

Alcoholic content: 13,5% by volume

Colour: rich straw yellow with golden tones

Bouquet: elegant nose with intense notes of white peach, citrus fruit and broom, beautifully blended with toasted fragrances and peanut butter.

Taste: soft, enveloping, extremely fresh and rich with long final and light spicy hints.

Vinification: fermentation at controlled temperature of 16°/18° for 20 days.

Ageing: 50% for 6 months in 500 lts tonneaux and 12 months in bottle.

Suggested serving temperature: 10°/12°C