

The top of the page features a black banner with the 'DAMILANO BAROLO' logo in white serif font. The banner is flanked by two black and white photographs of vineyard landscapes. The left photo shows a wide view of a valley with a winding path and distant hills. The right photo shows a closer view of terraced vineyard rows.

**DAMILANO**  
BAROLO

## BRUT METODO CLASSICO MILLESIMATO



**Grape Varietals:** Pinot and Chardonnay

**Alcohol content:** 12.5% by volume

**Colour:** intense straw yellow with golden reflections; fine and persistent *perlage*

**Bouquet:** intense, with hints of vanilla

**Taste:** structured and particularly enveloping, with a surprising freshness

**Vinification:** the two bases are pressed and vinified separately. After a soft pressing phase, only the first-pressing must is conveyed to the second phase: fermentation in wood after a double racking operation, and partially in steel tanks at a controlled temperature.

**Ageing:** re-fermentation in bottles, where it is left for 36 months in contact with the lees.

**Suggested serving temperature:** 7°/9°C