



DAMILANO
BAROLO

BRUT METODO CLASSICO



Grape Varietals: Pinot noir and Chardonnay

Alcohol content: 12.5% by volume

Yield: 6.5 tons per hectare

Colour: straw yellow with golden reflections giving the wine a special brightness; fine and persistent *perleges*

Bouquet: intense, with hints of vanilla

Taste: strong and well-balanced, 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.

Aging: re-fermentation in bottles, where it is left for 24 months in contact with the lees.

Suggested serving temperature: 7°/9°C