



DAMILANO
BAROLO

BRUT METODO CLASSICO MILLESIMATO



Grape Varietals: Pinot noir and Chardonnay

Alcohol content: 12,5% by volume

Colour: Rich straw yellow with golden tones

Bouquet: Delicate notes of freshly baked bread and yeast

Taste: structured and uniquely captivating

Vinification: the two grape varieties (of the same vintage) are pressed separately. After a soft pressing, only the must (called «mosto fiore») is used : one part is fermented in second used woods and the other part in stainless steel tanks. The second fermentation takes place in bottle where the wine rests until spring of the following year. It is finally time for the «batonnage» which is practiced before «tirage». Our metodo classico is not clarified or filtered.

Suggested serving temperature: 7°/9°C