



DAMILANO
BAROLO

BRUT METODO CLASSICO MILLESIMATO



Grape Varietals: Pinot noir and Chardonnay

Alcohol content: 12.5% by volume

Yield: 6.5 tons per hectare

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

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.

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

Suggested serving temperature: 7°/9°C