

DAMILANO
BAROLO

EXTRA BRUT METODO CLASSICO MILLESIMATO



Grape Varietals: Pinot noir and Chardonnay

Alcohol content: 12.5%

Colour: straw yellow with a golden glare and a classy lasting perlage.

Bouquet: elegant, broad, delicate with floral hints.

Taste: structured and lively with good minerality.

Ageing: It is re-fermented in bottle, where it spends at least 36 months in contact with the lees.

Suggested serving temperature: 7°/9°C