

## DAMILANO BAROLO



## GRAPPA DI NEBBIOLO DA BAROLO



Grape varietal: Nebbiolo da Barolo

Type of pomace : selection of pomaces of Damilano

Winery

Distillation system: Slow discontinuous steam-

distillation with copper cauldrons

**Ageing:** in small wooden barriques for 10-12 months

Colour: amber

**Bouquet:** wide, penetrating, elegant nose with a great personality. A splendid concert of notes in which ripe fruit stands out (black cassis, apricot, wild cherry), cocoa and vanilla

**Taste**: it reconfirms the notes of the bouquet

Alcohol content: 43% by volume

Ageing: 10-12 months