

# DAMILANO

BAROLO

## Barolo Docg Cannubi



### GRAPE VARIETAL

Nebbiolo 100%

### PRODUCTION AREA

Municipality of Barolo – single vineyard Cannubi

### EXPOSURE

South, South - East

### SOIL TYPE

Calcareous with 45% sand, 35% loam, 20% clay

### ALCOHOL CONTENT

14.5% by Volume

### COLOUR

Garnet ruby red with orange reflections

### BOUQUET

Ample and embracing, with pronounced fruity notes of cherry and plum and notes of tobacco, liquorice and cocoa

### TASTE

Harmonious, pleasantly dry with soft tannins, broad and full-bodied. Persistent finish

### VINIFICATION

Fermentation at controlled temperature for 20 days

### SUGGESTED SERVING TEMPERATURE

16°/17°C