

DAMILANO

BAROLO

Barolo Docg Cerequio



GRAPE VARIETAL

Nebbiolo 100%

PRODUCTION AREA

Municipality of La Morra – single vineyard Cerequio

EXPOSURE

South, South - East

SOIL TYPE

Calcareous with 20% sand, 50% loam, 30% clay

ALCOHOL CONTENT

14.5% by Volume

COLOUR

Garnet red with orange reflections in the ageing

BOUQUET

Notes of violet, cherry and balsamic nuances of vanilla and liquorice

TASTE

Intense, elegant and persistent, with notes of red fruit and, with ageing, tobacco and leather

VINIFICATION

Fermentation at controlled temperature for 20 days

SUGGESTED SERVING TEMPERATURE

16°/17°C