

# DAMILANO

BAROLO

## Barolo Docg Liste



### GRAPE VARIETAL

Nebbiolo 100%

### PRODUCTION AREA

Municipality of Barolo – single vineyard Liste

### EXPOSURE

South, South - East

### SOIL TYPE

Calcareous with 15% sand, 55% loam, 30% clay

### ALCOHOL CONTENT

14.5% by Volume

### COLOUR

Garnet ruby red with fleeting orange reflections

### BOUQUET

Moderately intense, blackberries, liquorice, tobacco and cocoa

### TASTE

Dry, full, with great body and persistence, austere and velvety

### VINIFICATION

Fermentation at controlled temperature for 20 days

### SUGGESTED SERVING TEMPERATURE

16°/17°C