

DAMILANO

BAROLO

Barolo Docg Raviolo



GRAPE VARIETAL

Nebbiolo 100%

PRODUCTION AREA

Municipality of Grinzane Cavour - single vineyard Raviolo

ALCOHOL CONTENT

15% by Volume

SOIL TYPE

Calcareous with 20% sand, 52% loam, 28% clay

COLOUR

Ruby red tending towards maroon

BOUQUET

Ample, with floral and fruit aromas, including violet, notes of cherry, and wild strawberry

TASTE

Harmonic and with a balanced, full, and soft taste; it stands out for its acidic freshness, as well as its fine and sharp tannins

VINIFICATION

Fermentation at controlled temperature for 20 days

SUGGESTED SERVING TEMPERATURE

16°/17°C