

# DAMILANO

BAROLO

## Extra Brut Metodo Classico Millesimato



### GRAPE VARIETALS

Pinot noir and Chardonnay

### ALCOHOL CONTENT

12.5% by Volume

### COLOUR

Straw yellow with a golden glare and a classy lasting perlage

### BOUQUET

Elegant, broad, delicate with floral hints

### TASTE

Structured and lively with good minerality

### AGEING

It is re-fermented in bottle, where it spends at least 36 months in contact with the lees

### SUGGESTED SERVING TEMPERATURE

7°/9°C