

# DAMILANO

BAROLO

## Barolo Docg Riserva Cannubi “1752”



### 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

### COLOUR

Garnet ruby red

### BOUQUET

Intense and balanced, with notes of violet, red fruit, cherry and plum, spices, liquorice, cocoa, leather and tobacco

### TASTE

Dry, robust, full-bodied, very persistent, rich and velvety

### VINIFICATION

Fermentation for 20 days + 30 days of submerged – cap maceration depending on the vintage

### SUGGESTED SERVING TEMPERATURE

16°/17°C

# 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

### 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

# 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

### 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

# DAMILANO

BAROLO

## Barolo Docg Brunate



### GRAPE VARIETAL

Nebbiolo 100%

### PRODUCTION AREA

Municipality of La Morra – single vineyard Brunate

### SOIL TYPE

Calcareous with 25% sand, 45% loam, 30% clay

### COLOUR

Garnet red with orange reflections

### BOUQUET

Intense with notes of violet, balsamic and small red berries

### TASTE

Intense, elegant and persistent, with nuances of red fruit, tobacco, liquorice and with ageing truffles and cinnamon

### VINIFICATION

Fermentation at controlled temperature for 20 days

### SUGGESTED SERVING TEMPERATURE

16°/17°C

# 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

### 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

# DAMILANO

BAROLO

## Barolo Docg Raviolo



### GRAPE VARIETAL

Nebbiolo 100%

### PRODUCTION AREA

Municipality of Grinzane Cavour – single vineyard Raviolo

### 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

# DAMILANO

BAROLO

## Barolo Docg “Lecinquevigne”



### GRAPE VARIETAL

Nebbiolo 100%

### COLOUR

Ruby red with orange reflections **BOUQUET**

Intense, with tertiary notes of rose, leather, tobacco and emerging notes of violet and tar

### TASTE

Ample and embracing, with prevailing impressions of a soft, persistent long finish

### VINIFICATION

Fermentation at controlled temperature for 15 days

### SUGGESTED SERVING TEMPERATURE

16°/17°C

# DAMILANO

BAROLO

## Langhe Doc Nebbiolo “Marghe”



### GRAPE VARIETAL

Nebbiolo 100%

### COLOUR

Ruby red with soft garnet reflections

### BOUQUET

Very typical delicate notes reminiscent of violet and red fruits

### TASTE

Dry, rightly tannic, with a velvety, harmonic full body

### VINIFICATION

Fermentation at controlled temperature for 12 days

### SUGGESTED SERVING TEMPERATURE

16°/17°C



# DAMILANO

BAROLO

## Barbera d'Alba Doc "Lablù"



### GRAPE VARIETAL

Barbera 100%

### COLOUR

Purple red

### BOUQUET

Ample and rich, with fruity notes of blackberries, cherries and spices, such as cinnamon, vanilla and green pepper

### TASTE

Full-bodied with pleasant freshness, sapid

### VINIFICATION

Fermentation at controlled temperature for 15 days

### SUGGESTED SERVING TEMPERATURE

16°/17°C

# DAMILANO

BAROLO

## Barbera d'Asti Docg "Zero Sette"



### GRAPE VARIETAL

Barbera 100%

### COLOUR

Intense purple red

### BOUQUET

Fruity with light spicy notes

### TASTE

Ethereal with notes of currant, violet, cherry and with a touch of vanilla. Persistent finish

### VINIFICATION

Fermentation at controlled temperature for 15 days

### AGEING

Stainless steel and cement

### SUGGESTED SERVING TEMPERATURE

16°/17°C

# DAMILANO

BAROLO

## Dolcetto d'Alba Doc



### GRAPE VARIETAL

Dolcetto 100%

### COLOUR

Ruby red with hints of blackberry and violet

### BOUQUET

Pleasant, fragrant with a fruity bouquet

### TASTE

Harmonic and pleasantly dry with an almond finish

### VINIFICATION

Fermentation at controlled temperature for 12 days

### AGEING

In stainless steel

### SUGGESTED SERVING TEMPERATURE

16°/17°C

# DAMILANO

BAROLO

## Langhe Doc Chardonnay “G.D.”



### GRAPE VARIETAL

Chardonnay 100%

### COLOUR

Rich straw yellow with golden tones

### BOUQUET

Elegant nose with intense notes of white peach, citrus fruit and broom, beautifully blended with toasted fragrances and peanut butter

### TASTE

Soft, enveloping, extremely fresh and rich with long final and light spicy hints

### VINIFICATION

Fermentation at controlled temperature of 16°/18°C for 20 days

### SUGGESTED SERVING TEMPERATURE

10°/12°C

# DAMILANO

BAROLO

## Langhe Doc Arneis



### GRAPE VARIETAL

Arneis 100%

### COLOUR

Straw yellow

### BOUQUET

Delicate, fresh, fruity

### TASTE

Dry, fresh and elegantly harmonic with moderate acidity

### VINIFICATION

Fermentation at controlled temperature

### AGEING

100% stainless steel

### SUGGESTED SERVING TEMPERATURE

8°/10°C

# DAMILANO

BAROLO

## Langhe Doc Rosato



### GRAPE VARIETAL

Nebbiolo 100%

### COLOUR

Rosé with orange hints

### BOUQUET

Fresh, delicate, pleasantly vinous, with floral and fruity notes

### TASTE

Dry and harmonious, soft and balanced

### VINIFICATION

Soft pressing of the grapes after a short maceration and temperature controlled fermentation at 18°C

### SUGGESTED SERVING TEMPERATURE

10°/12°C

# DAMILANO

BAROLO

## Brut Metodo Classico



### GRAPE VARIETALS

Pinot noir and Chardonnay

### COLOUR

Straw yellow with a golden glare that confers the wine a special brightness. Classy and lasting perlage

### BOUQUET

Very intense with citrus notes, particularly grapefruit. Delicate hints of toasted hazelnut and croissant

### TASTE

Great finesse and sapidity, with a good acidity that enhances its character. Pleasant minerality and a persistent finish

### AGEING

It is re-fermented in bottle, where it spends at least 24 months in contact with the lees

### SUGGESTED SERVING TEMPERATURE

7°/9°C

# DAMILANO

BAROLO

## Extra Brut Metodo Classico Millesimato



### GRAPE VARIETALS

Pinot noir and Chardonnay

### 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



# DAMILANO

BAROLO

## Moscato d'Asti Docg



### GRAPE VARIETAL

White Moscato 100%

### VINIFICATION

As soon as the grape must is pressed it undergoes a natural decantation. The conservation occurs at 0°C, until the moment of the fermentation, which takes place in small stainless steel tanks at 17°C (62.6°F)

### COLOUR

Bright yellow gold

### BOUQUET

Aromatic, with scents of peach, sage, lemon, honey and apricot

### TASTE

Sweet, sour, with pleasant and persistent aroma that reminds to the grape juice

### SUGGESTED SERVING TEMPERATURE

8°C

# DAMILANO

BAROLO

## Barolo Chinato



A wine based on DOCG Barolo, with aromatic herbs and china bark. It has a red garnet hue with orange reflections. Fresh, sweet and structured with a slightly bitter finish, it is particularly good as an elixir for meditation.

Aromatized wines are an ancient tradition, going back to the Greeks and Romans. They were mainly used for medicinal purposes in medieval times, thanks to friars and pharmacists. At the end of the 19th century tonic and chinato wines were invented. The Piedmont region soon became the leading area for the production, from Torino and Barolo Chinato. Barolo chinato was born in the shops of Langhe area pharmacists, who were the first to flavour the prestigious Barolo wine with alcoholic extract obtained through maceration of the bark of "china calissaja" (from which quinine is derived), cinnamon and liquorice, rhubarb root, gentian and many other ingredients.

SUGGESTED SERVING TEMPERATURE

18°/20°C

# DAMILANO

BAROLO

## Grappa di Barolo Invecchiata



### GRAPE MARC

Grapes marcs of Nebbiolo da Barolo

### DISTILLATION SYSTEM

Discontinuous

### MACHINERY

Copper steam boilers

### BARRIQUE TYPE

Smalls barrels of different essences

### COLOUR

Amber

### BOUQUET

Wide, penetrating, elegant nose with a great personality. A splendid concert of notes in which ripe fruit stands out (black cassis, apricot, wild cherry), cocoa and vanilla

### TASTE

Warm, soft, pleasantly dry with a great balance