

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

Barolo Docg del Comune di Serralunga d'Alba



GRAPE VARIETAL

Nebbiolo 100%

PRODUCTION AREA

Municipality of Serralunga d'Alba

EXPOSURE

South

SOIL TYPE

Lequio Formation, 25% sand, 52% loam, 23% clay

COLOUR

Intense garnet

BOUQUET

Noble perfumes, a sweet blend of small red berries, raspberry and cherry with a hint of spicy and mentholated notes

TASTE

Full, harmonious and balanced on the palate with elegant and precise tannins

VINIFICATION

Fermentation at controlled temperature for 20 days Ageing: 24 months in large oak barrels, 12 months bottle refinement

SUGGESTED SERVING TEMPERATURE

16°/17°C