

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