

DAMILANO
BAROLO



Barolo Docg Brunate



GRAPE VARIETAL
Nebbiolo 100%



PRODUCTION AREA
Municipality of La Morra - single vineyard Brunate



EXPOSURE
South, South - East



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



VINIFICATION
Fermentation at controlled temperature for 20 days



AGING
Large oak barrel



SUGGESTED SERVING TEMPERATURE
16°/17°C



TASTING NOTES

Colour
Intense garnet red with few orange reflections

Bouquet
Moderately intense of berries, liquorice, tobacco and cocoa

Taste
Dry, full, with strong body and persistence, austere and velvety