

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



VINIFICATION
Fermentation at controlled temperature for 20 days



AGING
Large oak barrel



SUGGESTED SERVING TEMPERATURE
16°/17°C



TASTING NOTES

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