

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



VINIFICATION
Fermentation at controlled temperature for 20 days



AGING
Large oak barrel



SUGGESTED SERVING TEMPERATURE
16°/17°C



TASTING NOTES

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