

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



VINIFICATION
Fermentation at controlled temperature for 20 days



AGING
Large oak barrel



SUGGESTED SERVING TEMPERATURE
16°/17°C



TASTING NOTES

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