

DAMILANO  
BAROLO



## Barolo Docg Raviolo



**GRAPE VARIETAL**  
Nebbiolo 100%



**PRODUCTION AREA**  
Municipality of Grinzane Cavour – single vineyard Raviolo



**SOIL TYPE**  
Calcareous with 20% sand, 52% loam, 28% clay



**VINIFICATION**  
Fermentation at controlled temperature for 20 days



**AGING**  
Large oak barrel



**SUGGESTED SERVING TEMPERATURE**  
16°/17°C



**TASTING NOTES**

**Colour**  
Ruby red tending towards maroon

**Bouquet**  
Ample, with floral and fruit aromas, including violet, notes of cherry, and wild strawberry

**Taste**  
Harmonic and with a balanced, full, and soft taste; it stands out for its acidic freshness, as well as its fine and sharp tannins