# DAMILANO

**Technical sheet** 







**PRODUCTION AREA** Municipality of Barolo - single vineyard Cannubi



EXPOSURE South. South - East



RISERVA

DAMILANO

Barolo

Cannul

SOIL TYPE Calcareous with 45% sand, 35% loam, 20% clay

#### VINIFICATION **•**

Fermentation for 20 days + 30 days of submerged - cap maceration depending on the vintage



AGING Large oak barrel



SUGGESTED SERVING TEMPERATURE 16°/17°C

# TASTING NOTES

Colour

Garnet ruby red

#### Bouquet

Intense and balanced, with notes of violet, red fruit, cherry and plum, spices, liquorice, cocoa, leather and tobacco

Taste

Dry, robust, full-bodied, very persistent, rich and velvety



CANNUBI

# Barolo Docg Cannubi



**GRAPE VARIETAL** Nebbiolo 100%



**PRODUCTION AREA** Municipality of Barolo - single vineyard Cannubi



EXPOSURE South. South - East



SOIL TYPE Calcareous with 45% sand, 35% loam, 20% 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 orange reflections

#### Bouquet

Ample and embracing, with pronounced fruity notes of cherry and plum and notes of tobacco, liquorice and cocoa

#### Taste

Harmonious, pleasantly dry with soft tannins, broad and full-bodied. Persistent finish





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RODUCTION AREA unicipality of Barolo - single vineyard Liste



EXPOSURE South, South - East



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DAMILANO

BAROLO

LISTE

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







**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



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DAMILANO

BAROLO

BRUNATE

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







**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



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DAMILANO

BAROLO

CEREQUIO

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







**PRODUCTION AREA** Municipality of Grinzane Cavour - single vineyard Raviole



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



AGING

DAMILANO

BAROLO

RAVIOLE

Large oak barrel

SUGGESTED SERVING TEMPERATURE 16°/17°C

#### TASTING NOTES Ţ

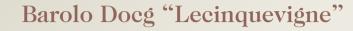
Colour Ruby red tending towards maroon

#### 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







VINIFICATION Fermentation at controlled temperature for 15 days



AGING Large oak barrel



SUGGESTED SERVING TEMPERATURE 16°/17°C

### TASTING NOTES



Colour

Ruby red with orange reflections

#### Bouquet

Intense, with tertiary notes of rose, leather, tobacco and emerging notes of violet and tar

#### Taste

Ample and embracing, with prevailing impressions of a soft, persistent long finish



DAMILANO







**PRODUCTION AREA** Municipality of Serralunga d'Alba



SOIL TYPE Leguio Formation, 25% sand, 52% loam, 23% clay

# VINIFICATION

Fermentation at controlled temperature for 20 days



AGING Large oak barrel

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DAMILANO

BAROLO

DEL COMUNE DI

SERRALUNGA D'ALBA

UGGESTED SERVING TEMPERATURE 5°/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



LANGH NEBBIOLO

# Langhe Doc Nebbiolo "Marghe"



GRAPE VARIETAL Nebbiolo 100%

#### VINIFICATION Pop

Fermentation at controlled temperature for 12 days

SUGGESTED SERVING TEMPERATURE 16°/17°C

### TASTING NOTES

Colour Ruby red with soft garnet reflections

#### Bouquet

Very typical delicate notes reminiscent of violet and red fruits

#### Taste

Dry, rightly tannic, with a velvety, harmonic full body





BARBERA D'ALBA

# Barbera d'Alba Doc "Lablù"



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GRAPE VARIETAL Barbera 100%

#### VINIFICATION Pop

Fermentation at controlled temperature for 15 days

SUGGESTED SERVING TEMPERATURE 16°/17°C

### TASTING NOTES

Colour Purple red

#### Bouquet

Ample and rich, with fruity notes of blackberries, cherries and spices, such as cinnamon, vanilla and green pepper

#### Taste

Full-bodied with pleasant freshness, sapid





BARBERA D'ASTI



# Barbera d'Asti Docg "Zero Sette"



**GRAPE VARIETAL** Barbera 100%



VINIFICATION Fermentation at controlled temperature for 15 days



Stainless steel and cement



SUGGESTED SERVING TEMPERATURE 16°/17°C

### TASTING NOTES

Colour Intense purple red

Bouquet Fruity with light spicy notes

#### Taste

Ethereal with notes of currant, violet, cherry and with a touch of vanilla. Persistent finish





Jolcetto d'Alba

# Dolcetto d'Alba Doc



**GRAPE VARIETAL** Dolcetto 100%



VINIFICATION Fermentation at controlled temperature for 12 days



AGING In stainless steel



SUGGESTED SERVING TEMPERATURE 16°/17°C

#### TASTING NOTES 7

Colour Ruby red with hints of blackberry and violet

Bouquet Pleasant, fragrant with a fruity bouquet

Taste Harmonic and pleasantly dry with an almond finish



**DAMILANO** 





# Langhe Doc Chardonnay "G.D."



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**GRAPE VARIETAL** Chardonnay 100%

# VINIFICATION

Fermentation at controlled temperature of 16°/18°C for 20 days

SUGGESTED SERVING TEMPERATURE 10°/12°C

### TASTING NOTES

Colour Rich straw yellow with golden tones

#### Bouquet

Elegant nose with intense notes of white peach, citrus fruit and broom, beautifully blended with toasted fragrances and peanut butter

#### Taste

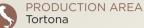
Soft, enveloping, extremely fresh and rich with long final and light spicy hints



# Colli Tortonesi Doc Timorasso Derthona "G.D."



GRAPE VARIETAL 100% Timorasso



Tortona



EXPOSURE Predominantly East

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SOIL TYPE

Marine sedimentary marl originating from the Miocene, particularly associated with the Sant'Agata Fossils Marl formation

### VINIFICATION

Controlled temperature fermentation



AGING

In steel tanks for several months at low temperature, with periodic bâtonnage until bottling

SUGGESTED SERVING TEMPERATURE 10°/12°C

TASTING NOTES

Colour

Bright straw yellow

### Bouquet

Complex aromas of fresh citrus and white-fleshed fruit, with mineral nuances

### Taste

Elegant, with notes of almond and a complex structure that promises good aging potential





# Langhe Doc Arneis



**GRAPE VARIETAL** Arneis 100%



VINIFICATION Fermentation at controlled temperature



AGING 100% stainless steel



SUGGESTED SERVING TEMPERATURE 8°/10°C

#### TASTING NOTES Ţ

Colour Straw yellow

> Bouquet Delicate, fresh, fruity

Taste Dry, fresh and elegantly harmonic with moderate acidity



# Langhe Doc Rosato



GRAPE VARIETAL Nebbiolo 100%

#### VINIFICATION 0

Soft pressing of the grapes after a short maceration and temperature controlled fermentation at  $18\,^{\circ}\text{C}$ 

SUGGESTED SERVING TEMPERATURE 8°/10°C

# TASTING NOTES

Colour Rosé with orange hints

Bouquet Fresh, delicate, pleasantly vinous, with floral and fruity notes

#### Taste

Dry and harmonious, soft and balanced



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# Moscato d'Asti Docg

GRAPE VARIETAL White Moscato 100%

#### VINIFICATION

As soon as the grape must is pressed it undergoes a natural decantation. The conservation occurs at OoC, until the moment of the fermentation, which takes place in small stainless steel tanks at  $17^{\circ}C$  (62.6°F)

SUGGESTED SERVING TEMPERATURE 8°/10°C

### TASTING NOTES

Colour Bright yellow gold

Bouquet

Aromatic, with scents of peach, sage, lemon, honey and apricot

#### Taste

Sweet, sour, with pleasant and persistent aroma that reminds to the grape juice





# Brut Metodo Classico



**GRAPE VARIETAL** Pinot noir and Chardonnay



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AGING It is re-fermented in bottle, where it spends at least 24 months in contact with the lees



### TASTING NOTES

Colour

the wine a special brightness. Classy and lasting perlage

### Bouquet

Very intense with citrus notes, particoularly grapefruit. Delicate hints of toasted hazelnut and croissant

#### Taste

Great finesse and sapidity, with a good acidity that enhances its character. Pleasant minerality and a persistent finish



# Extra Brut Metodo Classico Millesimato



**GRAPE VARIETAL** Pinot noir and Chardonnay

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AGING It is re-fermented in bottle, where it spends at least 36 months in contact with the lees

#### SUGGESTED SERVING TEMPERATURE 6/8°C

# TASTING NOTES

Colour

Straw yellow with a golden glare and a classy lasting perlage

# Bouquet

Elegant, broad, delicate with floral hints

#### Taste

Structured and lively with good minerality





A wine based on DOCG Barolo, with aromatic herbs and china bark. It has a red garnet hue with orange reflections. Fresh, sweet and structured with a slightly bitter finish, it is particularly good as an elixir for meditation.

Aromatized wines are an ancient tradition, going back to the Greeks and Romans. They were mainly used for medicinal purposes in medieval times, thanks to friars and pharmacists. At the end of the 19<sup>th</sup> century tonic and chinato wines were invented. The Piedmont region soon became the leading area for the production, from Torino and Barolo Chinato. Barolo chinato was born in the shops of Langhe area pharmacists, who were the first to flavour the prestigious Barolo wine with alcoholic extract obtained through maceration of the bark of "china calissaja" (from which quinine is derived), cinnamon and liquorice, rhubarb root, gentian and many other ingredients.



DAMILAN

SUGGESTED SERVING TEMPERATURE 18/20°C



# Grappa di Barolo Invecchiata

GRAPE MARC



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Grapes marcs of Nebbiolo da Barolo

DISTILLATION SYSTEM Discontinuous - Copper steam boilers

BARRIQUE TYPE Smalls barrels of different essences

# TASTING NOTES

Colour Amber

#### Bouquet

Wide, penetrating, elegant nose with a great personality. A splendid concert of notes in which ripe fruit stands out (black cassis, apricot, wild cherry), cocoa and vanilla

#### Taste

Warm, soft, pleasantly dry with a great balance

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