

DAMILANO
BAROLO



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