

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