

DAMILANO
BAROLO



Colli Tortonesi Doc Timorasso Derthona “G.D.”



GRAPE VARIETAL
100% Timorasso



PRODUCTION AREA
Tortona



EXPOSURE
Predominantly East



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