

DAMILANO
BAROLO



Extra Brut Metodo Classico Millesimato



GRAPE VARIETAL
Pinot noir and Chardonnay



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