DAMILANO Technical sheet



Barolo Docg Riserva Cannubi "1752"



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 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



Barolo Doeg 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



Barolo Docg Liste



GRAPE VARIETAL Nebbiolo 100%



PRODUCTION AREA

Municipality of Barolo - single vineyard Liste



EXPOSURE South, South - East



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



Barolo Docg Brunate



GRAPE VARIETAL Nebbiolo 100%



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



AGING

Large oak barrel



SUGGESTED SERVING TEMPERATURE

16°/17°C





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



Barolo Docg Cerequio



GRAPE VARIETAL Nebbiolo 100%



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



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



Barolo Docg Raviole



GRAPE VARIETAL Nebbiolo 100%



PRODUCTION AREA

Municipality of Grinzane Cavour - single vineyard Raviole



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





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



"Lecinquevigne" Barolo Docg



GRAPE VARIETAL

Nebbiolo 100%



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



Barolo Docg del Comune di Serralunga d'Alba



GRAPE VARIETAL Nebbiolo 100%



PRODUCTION AREA

Municipality of Serralunga d'Alba



EXPOSURE South



SOIL TYPE

Lequio Formation, 25% sand, 52% loam, 23% clay



VINIFICATION

Fermentation at controlled temperature for 20 days



AGING

Large oak barrel



SUGGESTED SERVING TEMPERATURE

16°/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



Langhe Doc Nebbiolo "Marghe"



GRAPE VARIETAL Nebbiolo 100%



VINIFICATION

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 Doc "Lablù"



GRAPE VARIETAL Barbera 100%



VINIFICATION

Fermentation at controlled temperature for 15 days



SUGGESTED SERVING TEMPERATURE 16°/17°C



TASTING NOTES

Cc

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 Docg "Zero Sette"



GRAPE VARIETAL Barbera 100%



VINIFICATION

Fermentation at controlled temperature for 15 days



AGING

Stainless steel and cement



SUGGESTED SERVING TEMPERATURE 16°/17°C



TASTING NOTES

Colour

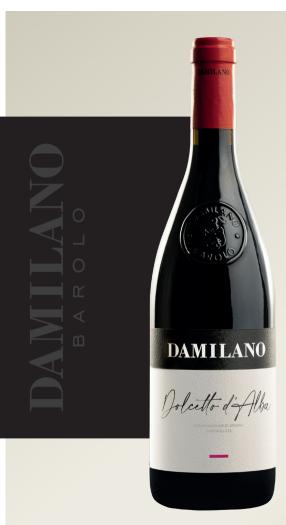
Intense purple red

Bouquet

Fruity with light spicy notes

Taste

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



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

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



Langhe Doc Chardonnay "G.D."



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



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



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

Colour

Straw yellow

Bouquet

Delicate, fresh, fruity

Taste

Dry, fresh and elegantly harmonic with moderate acidity



Langhe Doc Rosato



GRAPE VARIETAL Nebbiolo 100%



VINIFICATION

Soft pressing of the grapes after a short maceration and temperature controlled fermentation at 18°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



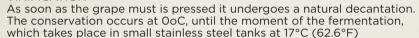
Moscato d'Asti Docg



GRAPE VARIETAL White Moscato 100%



VINIFICATION





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



AGING

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



SUGGESTED SERVING TEMPERATURE

6/8°C

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



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



Barolo Chinato

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 19th 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.



SUGGESTED SERVING TEMPERATURE 18/20°C



Grappa di Barolo Invecchiata



GRAPE MARC

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

