



DAMILANO

BAROLO

Technical sheet

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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

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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

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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

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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



TASTING NOTES

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

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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

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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

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“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

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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

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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

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

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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

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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



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
As soon as the grape must is pressed it undergoes a natural decantation. The conservation occurs at 0°C, until the moment of the fermentation, which takes place in small stainless steel tanks at 17°C (62.6°F)



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, particularly 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

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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

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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

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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



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