



DAMILANO
BAROLO

BAROLO DOCG RISERVA CANNUBI “1752”



Grape varietal: Nebbiolo 100%

Production area: municipality of Barolo – single vineyard Cannubi

Vineyard exposure: South , South - East

Soil type: calcareous with 45% sand, 35% limestone, 20% clay

Alcohol content: 14.5 % by volume

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

Vinification: fermentation for 20 days + 30 days of submerged – cap maceration depending on the vintage

Suggested serving temperature: 16/17°C