



**DAMILANO**  
BAROLO

## BAROLO DOCG LISTE



**Grape varietal:** Nebbiolo 100%

**Production area:** municipality of Barolo – single vineyard Liste

**Age of vines:** more than 35 years

**Vineyard exposure:** South , South -East

**Soil type:** calcareous with 15% sand, 55% limestone, 30% clay

**Alcohol content:** 14.5% by volume

**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

**Vinification:** fermentation at controlled temperature for 20 days

**Suggested serving temperature:** 16/17°C