



DAMILANO
BAROLO

BAROLO DOCG *LECINQUEVIGNE*



Grape varietal: 100% Nebbiolo

Production area: Barolo (Terlo, Albarella, Sarmassa), Grinzane Cavour (La Cavourrina)

Age of vines: 30 to 50 years

Soil type: calcareous-clay

Alcohol content: 14% by volume

Yield : 6.5 tons per hectare

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.

Vinification: fermentation at controlled temperature for 15 days

Ageing: 24 months in large oak barrels, 12 months bottle refinement

Suggested serving temperature: 16°/17°C