



**DAMILANO**  
BAROLO

## BAROLO DOCG CANNUBI



**Grape varietal:** 100% Nebbiolo

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

**Age of vines:** 30 to 50 years old

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

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

**Alcohol content:** 14.5% by volume

**Yield:** 5 tons per hectare

**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.

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

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

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