



DAMILANO
BAROLO

LANGHE DOC NEBBIOLO *MARGHE*



Grape varietal: 100% Nebbiolo

Production area: municipalities of Barolo and Grinzane Cavour

Age of vines: 30 to 50 years

Soil type: calcareous-clay

Alcoholic content: 14% by volume

Yield: 7 tons per hectare

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

Vinification: fermentation at controlled temperature for 12 days

Ageing: 12 months in large oak barrels

Suggested serving temperature: 16°/17°C