



DAMILANO
BAROLO

LANGHE DOC ARNEIS



Grape varietal: 100% Arneis

Production area: Vezza d'Alba

Age of vines: 15 to 20 years

Soil type: calcareous, sandy ,clay

Alcoholic content: 13.5% by volume

Yield: 9 tons per hectare

Colour: straw yellow

Bouquet: delicate, fresh, fruity

Taste: dry, fresh and elegantly harmonic with moderate acidity

Vinification: fermentation at controlled temperature

Ageing: 100% stainless steel

Suggested serving temperature: 8°/10°C