

DAMILANO

BAROLO

Barolo Docg Riserva Cannubi “1752”



GRAPE VARIETAL

Nebbiolo 100%

PRODUCTION AREA

Municipality of Barolo – single vineyard Cannubi

EXPOSURE

South, South - East

SOIL TYPE

Calcareous with 45% sand, 35% loam, 20% clay

ALCOHOL CONTENT

14.5% by Volume

COLOUR

Garnet ruby red

BOUQUET

Intense and balanced, with notes of violet, red fruit, cherry and plum, spices, liquorice, cocoa, leather and tobacco

TASTE

Dry, robust, full-bodied, very persistent, rich and velvety

VINIFICATION

Fermentation for 20 days + 30 days of submerged – cap maceration depending on the vintage

SUGGESTED SERVING TEMPERATURE

16°/17°C