

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



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



AGING
Large oak barrel



SUGGESTED SERVING TEMPERATURE
16°/17°C



TASTING NOTES

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