

BAROLO DOCG BRUNATE

DAMILANO BAROLO





Grape varietal: Nebbiolo 100%

Production area: municipality of La Morra – single vineyard Brunate

Alcohol content: 14.5 % by volume

Colour: garnet red with orange reflections

Bouquet: intense with notes of violet, balsamic and small red berries

Taste: intense, elegant and persistent, with nuances of red fruit, tobacco, liquorice and with ageing truffles and cinnamon

Vinification: fermentation at controlled temperature for 20 days

Suggested serving temperature: 16/17°C

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