

DAMILANO

BAROLO



PRODUCER PROFILE

Estate owned by: Damilano Family
Winemaker: Guido Damilano, Alessandro Bonelli
Total acreage under vine: 100
Estate founded: 1890
Winery production: 70,000 Bottles
Region: Piemonte
Country: Italy

Damilano Barolo Lecinquevigne 2020

WINE DESCRIPTION

"Lecinquevigne" refers to the five vineyards where the Nebbiolo grape for Barolo is harvested.

The Damilano company is one of the oldest wineries in Barolo. The family business dates back to 1890 when Giuseppe Borgogno started cultivating and producing wine from the grapes from his own vineyards. Giuseppe improved the general quality of the vinification system and of the wines, turning the winery into a "jewel" of the Langhe area. In 1997 Giuseppe passed the winery on to his grandchildren Paolo, Mario and Guido. Together, they are working to keep and improve the level of the quality of the Damilano wines.

Lecinquevigne is made from the assembly of grapes from five vineyards located in the most suitable areas for the production of Nebbiolo. Sourcing from multiple vineyards allows for the finest qualities of the calcareous-clay soil of Piedmontese municipalities such as Barolo, Grinzane Cavour, Monforte to be incorporated into the wine. The vineyards all sit at a south-east exposure.

TASTING NOTES

Ruby red in color with orange reflections. An intense bouquet, with tertiary notes of rose, leather, tobacco and emerging notes of violet and tar. The palate is ample and embracing, with prevailing impressions of a soft, persistent long finish.

FOOD PAIRING

Lecinquevigne is perfect for braised meat, game, mushrooms and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name:	Barolo, Grinzane Cavour, Monforte
Soil composition:	Calcareous and Clay
Training method:	Guyot
Elevation:	1,050 feet
Exposure:	Southeastern
Year vineyard planted:	1970-1990
Harvest time:	October
First vintage of this wine:	2002
Bottles produced of this wine:	70,000
Average Wine Age:	40 years

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	83 °F
Length of maceration:	10 days
Type of aging container:	Barrels
Size of aging container:	20 hl to 100 hl
Length of aging before bottling:	24 months
Length of bottle aging:	12 months
Total SO ₂ :	118 mg/L

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.3
Residual sugar:	0.57 g/L
Acidity:	5.57 g/L
Dry extract:	27.3 g/L