

DAMILANO

BAROLO



PRODUCER PROFILE

Estate owned by: Damilano Family
Winemaker: Guido Damilano, Alessandro Bonelli
Total acreage under vine: 100
Estate founded: 1890
Winery production: 50,000 Bottles
Region: Piemonte
Country: Italy

Damilano Langhe Arneis 2023

WINE DESCRIPTION

Damilano 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.

Arneis is cultivated in the Roero area, on the left bank of the Tanaro river between Langhe and Monferrato. Millions of years ago salty water reached the Alps before progressively withdrawing and leaving behind huge deposits of sand.

What was once a seabed has transformed into the Roero hills. Despite their proximity, the Roero is much younger than the Langhe and it certainly owes its characteristics to the Tanaro river, which diverted from its original course 250,000 years ago and flooded the southern lowlands. The climate is continental, temperate cold, with a fairly precise alternation of seasons. The diurnal swings in temperature between day and night of this area favor the concentration of the aromas and ensure that the grape has a good balance.

TASTING NOTES

Straw yellow in color, the bouquet is delicate, fresh, fruity. The palate is dry, fresh and elegantly harmonic with moderate acidity.

FOOD PAIRING

Pairs with light appetizers, fish courses and white meats.

VINEYARD & PRODUCTION INFO

Soil composition:	Sand
Training method:	Guyot
Elevation:	1,017 feet
Exposure:	Southeastern / Southern
Year vineyard planted:	1990
Harvest time:	September
First vintage of this wine:	2006
Bottles produced of this wine:	50,000
Average Wine Age:	20 years

WINEMAKING & AGING

Varietal composition:	100% Arneis
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days
Fermentation temperature:	65 °F
Length of bottle aging:	2 months
Total SO ₂ :	69 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.2
Residual sugar:	3.62 g/L
Acidity:	5.06 g/L
Dry extract:	18.3 g/L