

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 Barbera d'Asti 2019

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.

Monferrato is noted as the place where Barbera was born. The province of Asti with the relative DOCG Barbera d'Asti.

It is a low hill system, including mostly between 150 and 400 meters of altitude, characterized by a temperate or warm-temperate climate, slightly windy and with an average annual rainfall around 700 mm. Barbera grows well in the clayey, deep and not very fertile soils.

TASTING NOTES

Intense purple red in color, the bouquet is fruity with light spicy notes. On the palate, hints of of currant, violet, and cherry with a touch of vanilla, with a long persistent finish.

FOOD PAIRING

Pairs well with first courses, red meats and aged cheeses.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Barbera d'Asti DOCG
Vineyard size:	40
Soil composition:	Calcareous
Training method:	Guyot
Elevation:	900 feet
Exposure:	Southeastern / Southern
Year vineyard planted:	1998
Harvest time:	September
First vintage of this wine:	2008
Bottles produced of this wine:	70,000
Average Wine Age:	30 years

WINEMAKING & AGING

Varietal composition:	100% Barbera
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days days
Fermentation temperature:	83 °F
Length of maceration:	6 days
Malolactic fermentation:	Full
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	6 months
Total SO2:	63 mg/L

ANALYTICAL DATA

Alcohol:	15%
pH level:	3.54
Residual sugar:	0.5 g/L
Acidity:	6.37 g/L
Dry extract:	31.5 g/L