

# 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 Marghe Nebbiolo 2019

### WINE DESCRIPTION

"Marghe" is the nick name of Margherita Damilano (Guido's sister) who passed away in 2010. This label is dedicated to her.

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.

Nebbiolo is the oldest indigenous red-grape vine of Piedmont and one of the noblest and most prestigious in Italy. Its name derives from 'nebbia', the Italian word for mist or fog: some say this is owing to the 'misty' look of its grapes, with their velvety covering, and others say that it is because the late-ripening grape is often harvested during early autumn fogs.

Nebbiolo is a demanding vine, needing exactly the right soil type, a south-facing hillside, pruning and training. A calcareous tufa-based soil is ideal for this vine that buds early - towards the middle of April - and ripens later than most other varieties, around the middle of October.

### TASTING NOTES

Ruby red with soft garnet reflections, the bouquet has very typical delicate notes reminiscent of violet and red fruits. The wine finishes dry, rightly tannic, with a velvety, harmonic full body.

### FOOD PAIRING

Excellent with all kinds of roast and braised meat, game and aged cheeses.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Langhe DOC
Vineyard size:	18
Soil composition:	Calcareous and Clay
Training method:	Guyot
Elevation:	1,050 feet
Exposure:	Southeastern / Southern
Year vineyard planted:	1970-1990
Harvest time:	October
First vintage of this wine:	2011
Bottles produced of this wine:	70,000
Average Wine Age:	40

### WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	82-86 °F
Length of maceration:	12 days
Malolactic fermentation:	Full
Type of aging container:	Barrels
Size of aging container:	from 20 hl to 100 hl
Length of aging before bottling:	12 monthsh
Length of bottle aging:	2 months
Total SO2:	88 mg/L

### ANALYTICAL DATA

Alcohol:	14%
pH level:	3.4
Residual sugar:	0.62 g/L
Acidity:	5.62 g/L
Dry extract:	27.8 g/L