

DAMILANO

BAROLO



PRODUCER PROFILE

Estate owned by: Damilano Family
Winemaker: Guido Damilano, Alessandro Bonelli
Total acreage under vine: 100
Estate founded: 1890
Winery production: 2,700 Bottles
Region: Piemonte
Country: Italy

Damilano Barolo Cerequio (Special Order) 2018

WINE DESCRIPTION

A splendid amphitheatre of vineyards on the balcony of the Langhe, Cerequio is one of the most prestigious crus of the Langhe. The soil, heavy with magnesium, limestone and clay, yields wines that are tannic, robust, and powerful. Damilano's Cerequio has a rich and complex nose, with notes of cherry, violet, balsamic and liquorice. On the palate, it is full-bodied and masculine, with flavors of dark berries, notes of dried roses, and goudron, meaning "tarry" but actually a warm, ethereal, mineral note that is reminiscent of hot stones.

TASTING NOTES

A tannic wine, yet the tannins are round and ripe with softness and ripeness. Medium to full body. Firm and racy with beautiful length. The real deal.

FOOD PAIRING

Rich dishes such as roast beef, braised meat, game, truffle, and aged cheeses.

VINEYARD & PRODUCTION INFO

Production area/appellation:	La Morra/Langhe
Vineyard name:	Cerequio
Vineyard size:	0,60 ha
Soil composition:	calcareous with 20% sand, 50% limestone, 30% clay
Elevation:	1049 feet
Exposure:	south, south/east
Harvest time:	October 2016
Bottles produced of this wine:	2,700
Average Wine Age:	over 30 years

WINEMAKING & AGING

Fermentation container:	stainless steel tank
Maceration technique:	pumping over
Length of maceration:	10 days
Malolactic fermentation:	natural
Type of aging container:	French and Italian oak barrels
Length of aging before bottling:	24 months in large barrels
Length of bottle aging:	12 months