DAMILANO

BAROLO

# Damilano Barolo Cannubi Riserva 1752 2015

## WINE DESCRIPTION

"1752" is the name of the Damilano Barolo Cannubi Riserva, in honor of the year in which the historic bottle was first marked "Cannubi". It still exists today perfectly conserved by the Manzone family in Bra, close to Barolo. The bottle is clearly marked as being of "1752" vintage, indicating that Cannubi historically precedes Barolo.

The Cannubi Cru is in found within one of the 6 core zones which comprise a UNESCO heritage site in Italy. A mixture of Tortonian and Helvetian calcareous marl gives the grapes intense aromas of cherry, plum and tobacco, rose and violet in sequence. Its low potassium and high calcium/magnesium content offer the wine a fine and polished touch. The vineyard is located at about 270 m. a.s.l. and has a south-easth sun exposure. Barolo riserva Cannubi 1752  It is a small plot of about 2 hectares of Nebbiolo vines, currently between 30 and 50 years of age.

## TASTING NOTES

Garnet ruby red in color, the bouquet is intense and balanced, with notes of violet, red fruit, cherry and plum, spices,  liquorice, cocoa, leather and tobacco. Dry, robust, full-bodied, very persistent, rich and velvety

## FOOD PAIRING

This wine is excellent with typical piedmontes pasta (tajarin, ravioli); perfect with red meat, braised and roast meat, game and absolutely ideal with all types of cheeses.




## VINEYARD & PRODUCTION INFO

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|---|---|
| Production area/appellation: | Barolo DOCG |
| Vineyard name: | Cannubi |
| Soil composition: | 45% sand, 35% limestone, 20% clay |
| Training method: | Guyot |
| Elevation: | 984 feet |
| Exposure: | Southeastern / Southern |
| Harvest time: | October |
| First vintage of this wine: | 1752 |
| Bottles produced of this wine: | 6,000 |

## WINEMAKING & AGING

| | |
|---|---|
| Varietal composition: | 100% Nebbiolo |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 20 days |
| Fermentation temperature: | 86 °F |
| Maceration technique: | Submerged-Cap Fermentation |
| Type of aging container: | Barrels |
| Size of aging container: | 50 hl |
| Length of aging before bottling: | 5 years |
| Length of bottle aging: | 2 years |
| Total SO2: | 130 mg/L |

## ANALYTICAL DATA

| | |
|---|---|
| Alcohol: | 15% |
| pH level: | 3.3 |
| Residual sugar: | 0.58 g/L |
| Acidity: | 6.16 g/L |
| Dry extract: | 31.7 g/L |

## PRODUCER PROFILE

Estate owned by: Damilano Family
Winemaker: Guido Damilano, Alessandro Bonelli
Total acreage under vine: 100
Estate founded: 1890
Winery production: 6,000 Bottles
Region: Piemonte
Country: Italy

WINEBOW IMPORTS

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