

DAMILANO

BAROLO



PRODUCER PROFILE

Estate owned by: Damilano Family
Winemaker: Guido Damilano, Alessandro Bonelli
Total acreage under vine: 100
Estate founded: 1890
Winery production: 30,000 Bottles
Region: Piemonte
Country: Italy

Damilano Moscato d'Asti 2022

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.

It is the terroir of Castiglione Tinella that decides the outcome of this Moscato. The soil, composed by layers of sand, silt and limestone, allows for the enhancement of the Moscato aromas. The union between the characteristics of the soil and the microclimate make the difference in this special dessert wine.

To produce this special wine, cultivation of exceptional grapes is needed. It is through the winemaking process where the balance of all components is achieved. The realization of this balance between fruit, acidity and alcohol ensures both elegance and aromaticity in this beautiful Moscato.

TASTING NOTES

The color of Moscato d'Asti Damilano is bright golden yellow. The nose is aromatic, with hints of peach, sage, lemon, honey and apricot. The palate sweet and pleasantly acidic, with a delicate and persistent aroma, reminiscent of freshly squeezed grapes.

FOOD PAIRING

Excellent as a dessert wine. This wine pairs well with pastries and panettone. Due to the wines low ABV, this wine is a wonderful summer sipper.

VINEYARD & PRODUCTION INFO

Vineyard size:	11
Soil composition:	Calcareous - marly limestone
Elevation:	918 feet
Exposure:	South, South-West
Harvest time:	End of August/beginning of September
Bottles produced of this wine:	30,000
Average Wine Age:	42 years

WINEMAKING & AGING

Varietal composition:	100% Moscato
Fermentation container:	stainless steel tank
Total SO2:	96 mg/L

ANALYTICAL DATA

Alcohol:	5%
pH level:	3.37
Residual sugar:	137.2 g/L
Acidity:	5.35 g/L
Dry extract:	17.1 g/L