

# DAMILANO

BAROLO



## PRODUCER PROFILE

Estate owned by: Damilano Family  
Winemaker: Guido Damilano, Alessandro Bonelli  
Total acreage under vine: 100  
Estate founded: 1890  
Winery production: 2,500 Bottles  
Region: Piemonte  
Country: Italy

## Damilano Barolo Brunate 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.

The Brunate cru soil originated in the Tortonian Miocene epoch. It is a blue-grey marl rich in calcium carbonates and manganese, with a mixture of fine sand and clay as well as limestone called Sant’Agata marl. Its soil is made of sand (25%), loam (45%), and clay (30%) and produces tannic, solid-bodied, and powerful wines. The microclimate is excellent, a true paradise for vines, especially in terms of plant health. The vineyard is located at a height of about 300m a.s.l. and has an east-south-east sun exposure.

### TASTING NOTES

Garnet red in color with orange reflections. An intense bouquet with notes of violet, balsamic and small red berries. The palate is intense, elegant and persistent, with nuances of red fruit, tobacco, liquorice and with ageing truffles and cinnamon.

### FOOD PAIRING

Barolo Brunate is a wine with a great character, which goes perfectly with roasts, braised meat, game and dishes with mushrooms or truffles.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Brunate
Soil composition:	Calcareous with 25% sand, 45% limestone, 30% clay
Training method:	Guyot
Elevation:	985 feet
Exposure:	Southeastern / Southern
Year vineyard planted:	1970-1990
Harvest time:	October
First vintage of this wine:	2006
Bottles produced of this wine:	2,500

### WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days
Fermentation temperature:	83 °F
Type of aging container:	Barrels
Length of aging before bottling:	24 months
Length of bottle aging:	12 months
Total SO <sub>2</sub> :	102 mg/L

### ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.4
Residual sugar:	0.42 g/L
Acidity:	5.8 g/L
Dry extract:	28.3 g/L