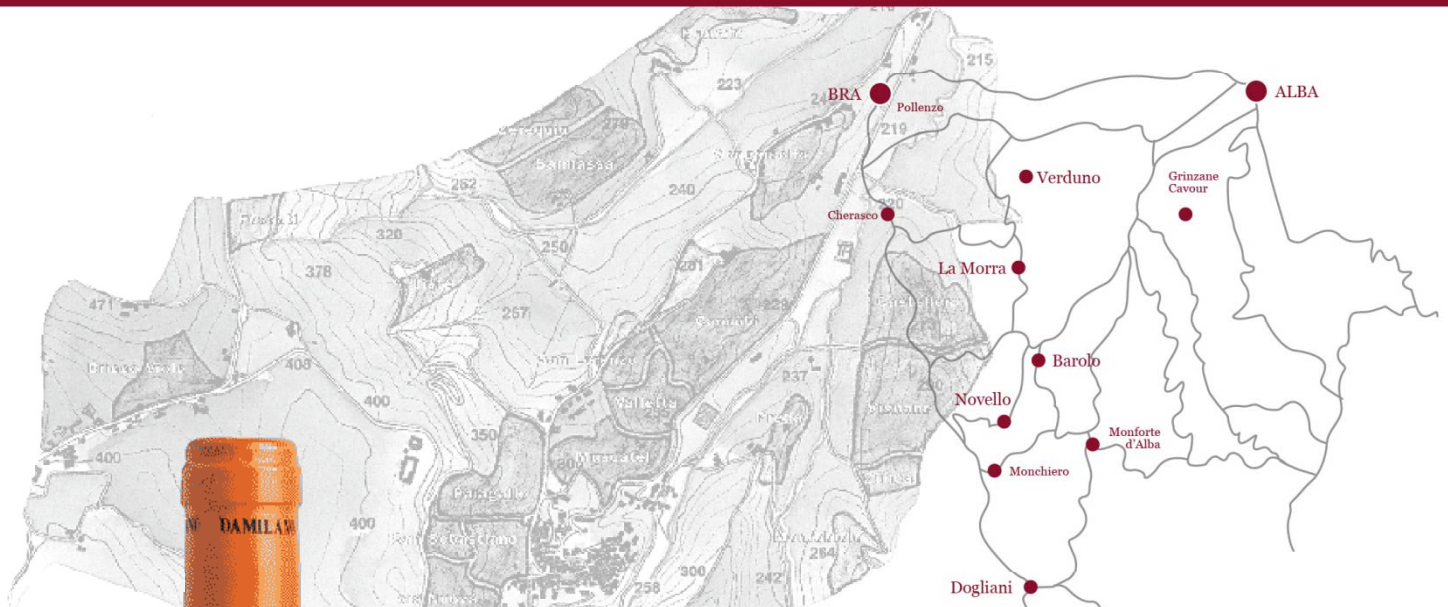




DAMILANO

BAROLO



DAMILANO BARBERA D'ASTI DOCG

The first vintage of Barbera d'Asti was in 2008. This wine represents a great challenge. It is one of the most typical Piedmontese grape. The production of Barbera d'Asti is the result of a recent lease agreement which envisages the cultivation of 11 hectares of vineyards in Casorzo in the hills of Monferrato –in the Asti province – historically a zone selected for the cultivation of Barbera since the beginning of the Nineteenth century.

Grape varietal: 100% Barbera

Production area: Municipality of Casorzo – province of Asti

Age of the vines: 20 – 30 years

Tipo di terreno: white marl with a calcareous tendency

Yield per hectare: 5/7 tons per hectare

Alcoholic content: 14% vol

Colour: intense purple red

Bouquet: fruity with light spicy notes

Taste: heteral with notes of currant, violet, cherry and with a touch of vanilla. Persistent finish

Vinification: temperature controlled fermentation for 15 days

Ageing: 20% barriques, 40% 2nd used barriques, 40% tonneaux

