



DAMILANO



NEBBIOLO D'ALBA

DENOMINAZIONE DI ORIGINE
CONTROLLATA

AZ. AGR. DAMILANO S.r.l

Owner: Damilano Family

Wine Maker: Giuseppe Caviola



NEBBIOLO D'ALBA

Type: Red

Region: Piedmont

Appellation: DOC

Vineyard Location: Diano d'Alba and Monforte d'Alba

Orientation: East - South/East (Diano) and East (Monforte)

Altitude: 1140 ft (Diano) - 1200 ft (Monforte)

Vine training: Guyot

Soil: Clayey/Calcareous

Vinification: Skin maceration for 10 days. Alcoholic fermentation at controlled temperature. Malolactic fermentation in stainless steel and barriques.

Aging Process: 16 months in 40% new & 60% 2nd and 3rd use French oak barriques

Alcohol Content: 13.5%

Suggested serving temperature: 64 F

Production: 35,000 bottles

Tasting notes: The color is bright ruby red with garnet highlights; the nose is light, tender and delicate with hints of violet and red fruit. Dry on the palate with good body. It has texture and character. Velvety and harmonious. It pairs well with hearty first courses and red meat dishes, roast and braised meat, game and aged cheese.

Other Information: Nebbiolo, this autochthonous red grape is by far the oldest and most noble variety in Piedmont and, some say, even Italy. It most likely takes its name from the Italian word for *fog*, "nebbia", which is very common around the hills of Alba especially in early to mid-October, which is when this late-ripening variety is harvested. It is often referred to as the "queen of black grapes" as it needs meticulous and laborious care. Nebbiolo d'Alba is the third member of the triad of fine wines in the Alba area made from Nebbiolo grapes, the two others being Barolo and Barbaresco.