

Azienda vitivinicola  
**DAMILANO**

## PAST VINTAGES

---

### Langhe doc Arneis 2021

CSPC# 752496

750mlx6

13.5% alc./vol.

<b>Analysis</b>	Acidity: 5g/L	pH: 3.23	Residual sugar: 3.9g/L
<b>Grape Variety</b>	100% Arneis		
<b>Winemaker</b>	Giuseppe Caviolasince		
<b>Vineyards</b>	A pure expression of Arneis, the grapes destined for this wine are cultivated in a generous, calcareous-clay-sand soil from the town of Vezza d'Alba. Vine age 20 years.		
<b>Harvest</b>	Average of 8-9 tonnes/hectare.		
<b>Vinification/</b>	Vinification: fermentation at temperature controlled for 20 days		
<b>Maturation</b>	Ageing: 100% in stainless steel. Aged in the bottle for 2 months prior to release.		
<b>Tasting Notes</b>	Straw yellow in color, the bouquet is delicate, fresh, fruity. The palate is dry, fresh, and elegantly harmonic with moderate acidity.		
<b>Serve with</b>	Great with starters, first course, and vegetable dishes. Try white meats like turkey and chicken. In terms of sauces for an Arneis food pairing, go with a carbonara, lighter cheese sauces, and milder curries. In the summer we like cold ham and salami as well as ham cooked on the bone.		
<b>Cellaring</b>	Ready to drink now. 2022-2025. Serve at 8-10°C.		
<b>Production</b>	4,100 cases made.		
<b>General Info</b>	Arneis means "rascal" in Italian, so named for its ability to beguile the most patient winemakers		
<b>Scores/Awards</b>	<b>90 points</b> - Monica Larner, Wine Advocate - June 2022		
<b>Reviews</b>	<i>"Here's another delightfully fresh and easy-drinking Arneis to add to the region's growing collection. The Damilano 2021 Langhe Arneis (with 50,000 bottles made) is luminous and bright with plenty of citrus, white flower, and honeydew melon. I can imagine a happy pairing with grilled shrimp in a Thai coconut sauce."</i> - ML, Wine Advocate		



Azienda vitivinicola  
**DAMILANO**

**PAST VINTAGES**

---

**Langhe doc Arneis 2019**

CSPC# 752496

750mlx6

13.0% alc./vol.

**Analysis**

Acidity: 5g/L

Residual sugar: 3.9g/L

**Grape Variety**

100% Arneis

**Winemaker**

Giuseppe Caviolasince

**Vineyards**

A pure expression of Arneis, the grapes destined for this wine are cultivated in a generous, calcareous-clay-sand soil from the town of Vezza d'Alba. Vine age 20 years.

**Harvest**

Average of 8-9 tonnes/hectare.

**Vinification/**

Vinification: fermentation at temperature controlled for 20 days

**Maturation**

Ageing: 100% in stainless steel. Aged in the bottle for 2 months prior to release.

**Tasting Notes**

The 2019 Damilano Langhe Arneis is a straw yellow in color, the bouquet is delicate, fresh, fruity. The palate is dry, fresh, and elegantly harmonic with moderate acidity.

**Serve with**

Great with starters, first course, and vegetable dishes. Try white meats like turkey and chicken. In terms of sauces for an Arneis food pairing, go with a carbonara, lighter cheese sauces, and milder curries. In the summer we like cold ham and salami as well as ham cooked on the bone.

**Cellaring**

Ready to drink now. Serve at 8-10°C.

**Production**

4,100 cases made.

**General Info**

Arneis means "rascal" in Italian, so named for its ability to beguile the most patient winemakers

**Scores/Awards**

**89 points** - Bruce Sanderson, Wine Spectator - December 2020

**88 points** - Monica Lerner, Wine Advocate - July 2020

**91 points** - James Suckling, JamesSuckling.com - August 2020

**90 points** - Raffaele Vecchione, WinesCritic.com - June 2020

**Reviews**

*"Textbook Arneis, offering peach, grapefruit and hints of wild herbs matched to a juicy frame. It's harmonious and lingers with intensity and freshness. Drink now. 4,100 cases made."*

- BS, Wine Spectator

*"This wine is packaged in one of those beautifully transparent bottles that somehow evokes a beach vacation near the Mediterranean Sea or the Caribbean. The Damilano 2019 Langhe Arneis opens to a crystalline light golden color and vibrant aromas of white grapefruit, citrus, and passion fruit. The wine puts zest, freshness, and summer beach dreams in the top billing. Fruit comes from the sandy soils of Vezza d'Alba, and winemaking only sees stainless steel. There are some subtle mineral tones on the close: a nice, zippy accompaniment to a Dominican dish of fried red snapper and plantains. An ample 50,000 bottles were made."*

- ML, Wine Advocate

*"A white with sliced-lemon, mineral and light spearmint character, following through to a medium body, bright acidity and a clean, crisp finish."*

- JS, JamesSuckling.com

*"Rich in the slightly pronounced pale color, it shows a precision of execution in the notes of white peaches, William's pears, apples, hot stone and gunpowder. Medium body, pleasant and harmonious structure of good. fatness and a brilliant, brilliant finish right away. Drink now."*

- RV, WinesCritic.com



Azienda vitivinicola  
**DAMILANO**

## PAST VINTAGES

---

### Langhe doc Arneis 2018

CSPC# 752496

750mlx6

13.5% alc./vol.

**Grape Variety**

**Winemaker**

**Vineyards**

**Harvest**

**Vinification/**

**Maturation**

**Tasting Notes**

**Serve with**

**Cellaring**

**Production**

**General Info**

**Scores/Awards**

**Reviews**

Giuseppe Caviolasince

A pure expression of Arneis, the grapes destined for this wine are cultivated in a generous, calcareous-clay-sand soil from the town of Veza d'Alba. Vine age 15-20 years.

Average of 8-9 tonnes/hectare.

Vinification: fermentation at temperature controlled for 12 days

Ageing: 100% in stainless steel.

This wine has an unmistakable straw yellow color and a dry, harmonious taste with moderate acidity. The Arneis is fresh and clean with floral and citrus aromas and flavors; ripe and smooth, it has peach, passion fruit and jasmine tea flavors that have a nutty edge, structured with a hint of tannin

Great with starters, first course, and vegetable dishes. Try white meats like turkey and chicken. In terms of sauces for an Arneis food pairing, go with a carbonara, lighter cheese sauces, and milder curries. In the summer we like cold ham and salami as well as ham cooked on the bone.

Ready to drink now

4,100 cases made.

Arneis means "rascal" in Italian, so named for its ability to beguile the most patient winemakers

**86 points** - Bruce Sanderson, Wine Spectator - Web Only 2019

**87 points** - Monica Larner, Wine Advocate #243 - June 2019

*"Shows an earthy cast to the peach and apple flavors, with a plump texture. Finishes with characteristic bitterness. Drink now. 4,100 cases made. 1,200 cases imported."*

- BS, Wine Spectator

*"The 2018 Langhe Arneis is zesty and bright with a very carefree and easy style. It delivers notes of lemon rind and honeydew melon. This is a simple, refreshing white that, properly chilled, could be a great match for raw oysters on the half-shell with a zippy tangerine vinaigrette. Production is ample with 50,000 bottles made."*

- ML, Wine Advocate



Azienda vitivinicola  
**DAMILANO**

**PAST VINTAGES**

---

**Langhe doc Arneis 2017**

CSPC# 752496

750mlx6

13.5% alc./vol.

**Grape Variety**

**Winemaker**

**Vineyards**

**Harvest**

**Vinification/**

**Maturation**

**Tasting Notes**

**Serve with**

**Cellaring**

**Production**

**General Info**

**Scores/Awards**

**Reviews**

Giuseppe Caviolasince

A pure expression of Arneis, the grapes destined for this wine are cultivated in a generous, calcareous-clay-sand soil from the town of Veza d'Alba. Vine age 15-20 years.

Average of 8-9 tonnes/hectare.

Vinification: fermentation at temperature controlled for 12 days

Ageing: 100% in stainless steel.

This wine has an unmistakable straw yellow color and a dry, harmonious taste with moderate acidity. The Arneis is fresh and clean with floral and citrus aromas and flavors; ripe and smooth, it has peach, passion fruit and jasmine tea flavors that have a nutty edge, structured with a hint of tannin.

Great with starters, first course, and vegetable dishes. Try white meats like turkey and chicken. In terms of sauces for an Arneis food pairing, go with a carbonara, lighter cheese sauces, and milder curries. In the summer we like cold ham and salami as well as ham cooked on the bone.

Ready to drink now

2,500 cases made.

Arneis means "rascal" in Italian, so named for its ability to beguile the most patient winemakers

**88 points** - Bruce Sanderson, Wine Spectator - Web Only 2018

**86 points** - Monica Larner, Wine Advocate #242 - April 2019

*"Displaying alluring fruit flavors of peach, apricot and grapefruit, this white is juicy and bright, ending with a mouthwatering tang. Drink now. 2,500 cases made."*

- BS, Wine Spectator

*"This wine offers that snappy and zesty Arneis touch, but it also has a sweet side that I do not like as much. The 2017 Langhe Arneis comes close to feeling cloying or heavy. This was a hot vintage, and the fruit is slightly overripe in my opinion."*

- ML, Wine Advocate



Azienda vitivinicola  
**DAMILANO**

## PAST VINTAGES

---

### Langhe doc Arneis 2015

CSPC# 752496

750mlx6

13.5% alc./vol.

<b>Grape Variety</b>	100% Arneis
<b>Winemaker</b>	Giuseppe Caviolasince
<b>Vineyards</b>	A pure expression of Arneis, the grapes destined for this wine are cultivated in a generous, calcareous-clay-sand soil from the town of Vezza d'Alba. Vineage 15-20 years.
<b>Harvest</b>	Average of 8-9 tonnes/hectare.
<b>Vinification/</b>	Vinification: fermentation at temperature controlled for 12 days
<b>Maturation</b>	Ageing: 100% in stainless steel.
<b>Tasting Notes</b>	This wine has an unmistakable straw yellow color and a dry, harmonious taste with moderate acidity. The Arneis is fresh and clean with floral and citrus aromas and flavors; ripe and smooth, it has peach, passion fruit and jasmine tea flavors that have a nutty edge, structured with a hint of tannin.
<b>Serve with</b>	Great with starters, first course, and vegetable dishes. Try white meats like turkey and chicken. In terms of sauces for an Arneis food pairing, go with a carbonara, lighter cheese sauces, and milder curries. In the summer we like cold ham and salami as well as ham cooked on the bone.
<b>Cellaring</b>	Ready to drink now.
<b>General Info</b>	Arneis means "rascal" in Italian, so named for its ability to beguile the most patient winemakers
<b>Scores/Awards</b>	<b>89 points</b> - Bruce Sanderson, <i>Wine Spectator</i> - October 16, 2016
<b>Reviews</b>	<i>"Rich and lush, boasting peach, apple and floral aromas and flavors, finishing with a touch of grapefruit peel. Drink now. 4,166 cases made."</i> - BS, <i>winespectator.com</i>



Azienda vitivinicola  
**DAMILANO**

## PAST VINTAGES

---

### Langhe doc Arneis 2013

CSPC# 752496

750mlx6

13.0% alc./vol.

<b>Grape Variety</b>	100% Arneis
<b>Winemaker</b>	Giuseppe Caviolasince
<b>Vineyards</b>	A pure expression of Arneis, the grapes destined for this wine are cultivated in a generous, calcareous-clay-sand soil from the town of Veza d'Alba. Vineage 15-20 years.
<b>Harvest</b>	Average of 8-9 tonnes/hectare.
<b>Vinification/</b>	Vinification: fermentation at temperature controlled for 12 days
<b>Maturation</b>	Ageing: 100% in stainless steel.
<b>Tasting Notes</b>	This wine has an unmistakable straw yellow color and a dry, harmonious taste with moderate acidity. The Arneis is fresh and clean with floral and citrus aromas and flavors; ripe and smooth, it has peach, passion fruit and jasmine tea flavors that have a nutty edge, structured with a hint of tannin.
<b>Serve with</b>	Menus consisting of hors d'oeuvres, fish and white meats are sure to benefit from a Langhe Doc Arneis pairing.
<b>Cellaring</b>	Ready to drink now
<b>General Info</b>	Arneis means "rascal" in Italian, so named for its ability to beguile the most patient winemakers
<b>Production</b>	50,000 cases made
<b>Scores/Awards</b>	<b>88 points – Bruce Sanderson, Wine Spectator – Web Only 2015</b>
<b>Reviews</b>	<i>"Floral, peach and melon aromas and flavors highlight this light-weight, elegant white. Hints of grapefruit and almond grace the finish. Drink now. 50,000 cases made."</i> - BS, Wine Spectator



---

### Langhe doc Arneis 2012

CSPC# 752496

750mlx6

13.5% alc./vol.

<b>Grape Variety</b>	100% Arneis
<b>Winemaker</b>	Giuseppe Caviolasince
<b>Vineyards</b>	A pure expression of Arneis, the grapes destined for this wine are cultivated in a generous, calcareous-clay-sand soil from the town of Veza d'Alba. Vineage 15-20 years.
<b>Harvest</b>	Average of 8-9 tonnes/hectare.
<b>Vinification/</b>	Vinification: fermentation at temperature controlled for 12 days
<b>Maturation</b>	Ageing: 100% in stainless steel.
<b>Tasting Notes</b>	This wine has an unmistakable straw yellow color and a dry, harmonious taste with moderate acidity. This splendid vineyard, which has dominated the landscape for 20 years, gives the final wine a delicate and fresh fruit bouquet.
<b>Serve with</b>	hors d'oeuvres, fish and white meats
<b>Cellaring</b>	Ready to drink now
<b>General Info</b>	Arneis means "rascal" in Italian, so named for its ability to beguile the most patient winemakers



Azienda vitivinicola  
**DAMILANO**

## PAST VINTAGES

---

### Langhe doc Arneis 2011

CSPC# 752496

750mlx6

13.5% alc./vol.

<b>Grape Variety</b>	100% Arneis
<b>Winemaker</b>	Giuseppe Caviolasince
<b>Vineyards</b>	A pure expression of Arneis, the grapes destined for this wine are cultivated in a generous, calcareous-clay-sand soil from the town of Veza d'Alba. Vineage 15-20 years.
<b>Harvest</b>	Average of 8-9 tonnes/hectare.
<b>Vinification/</b>	Vinification: fermentation at temperature controlled for 12 days
<b>Maturation</b>	Ageing: 100% in stainless steel.
<b>Tasting Notes</b>	This wine has an unmistakable straw yellow color and a dry, harmonious taste with moderate acidity. This splendid vineyard, which has dominated the landscape for 20 years, gives the final wine a delicate and fresh fruit bouquet.
<b>Serve with</b>	hors d'oeuvres, fish and white meats
<b>Cellaring</b>	Ready to drink now
<b>General Info</b>	Arneis means "rascal" in Italian, so named for its ability to beguile the most patient winemakers
<b>Scores/Awards</b>	<b>89 points</b> - Tom Firth, Wine Access - October 2012 <b>89 points</b> - Anthony Gismondi, Gismondionwine.com - March 2013
<b>Reviews</b>	<i>"Vastly enjoyable and lively on the nose, this wine has notes of tropical fruit, mineral, white spice, lime, apple core and a bit of grassy character. It rings true on the palate, with bright acidity, good fruit flavours and a pleasing bitterness on the finish. Really, a pleasing glass of a great and unique grape."</i> - TF, Wine access



*"Piemontesi arneis is most commonly planted in the hills of the Roero, northwest of Alba, where it is part of the white DOC of Roero. It can also be used to produce DOC wines in Langhe where this Damilano comes from. Arneis, meaning the little rascal given its difficulty to grow, delivers floral, pear fruit nose. The attack is soft and round with more intense pear, melon and white flowers. A beautiful luncheon wine that would double as a sophisticated patio pour in the late afternoon sun. A great match with light seafood dishes."*  
- AG, Gismondionwine.com

---