

Founded in 1890 as a direct result of a marriage between Giacomo Damilano and a Borgogno, **Damilano** is one of the oldest Barolo brands, specialising in classic Langhe reds such as Barolo, Dolcetto d'Alba, and Barbera d'Alba. Until the mid-1990s, Damilano was managed by three of Giacomo Damilano's six sons, following in their father's footsteps, but at the death of both Francesco and Giuseppe within a few months of each other, the reins passed to Sebastiano, the third brother, and to Giovanni, another brother who had not been involved to that point. A turning point was reached in 1997, when the younger generations took over and involved more branches of the family; their declared goal was to restore to the brand its past luster, gaining more substantial market presence and higher quality wines. Their ace: the ownership of a 55-year-old section of the historical Cannubi cru, with south-southeast exposure, universally considered among the best there. The younger Damilanos brought with them important changes in wine style. The Barolo blend from various grape sources gave way to two different Barolos, one Cannubi, the other Liste (from a 35-year-old vineyard), the crus planted at 3,300 vines per hectare and trained in the Guyot system. The wines are vinified separately, with average-length macerations of about 12 days, and barriques replaced large botti, the new oak averaging about 40-50%.

Langhe doc Arneis 2022

CSPC# 752496

750mlx6

13.5% alc./vol.

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 Veza d'Alba. Vine age 20 years.
Harvest	Average of 8-9 tonnes/hectare.
Vinification/ Maturation	Vinification: fermentation at temperature controlled for 20 days Ageing: 100% stainless steel. Aged in the bottle for 2 months prior to release.
Tasting Notes	Beautiful straw yellow color and on the palate, it is nice and dry, elegant with a beautiful fresh fruity bouquet. For us, it is a wine with a great price/quality ratio and the great thing about the Damilano Arneis is the acidity, which makes this wine especially very harmonious.
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 - 2028. Serve at 8-10°C.
Production	Approx. 4,000 cases made annually.
General Info	Arneis means "rascal" in Italian, so named for its ability to beguile the most patient winemakers
Scores/Awards	91 points - James Suckling, JamesSuckling.com - June 2023 90 points - Decanter World Wine Awards 2023
Reviews	<i>"Fresh and floral with chalky lemons, citrus blossom, and white nectarines on the nose. Medium-bodied, juicy and textured with a sleek, fruity mid-palate. Flavorful and round in the finish."</i> - JS, JamesSuckling.com <i>"Fragrant acacia, citrus and peach aromas with a fresh, limpid palate, a chalky acidity and a long, multi-layered finish."</i> - Decanter

