

# DAMILANO

(PIEDMONT, NORTH-WESTERN ITALY)

[www.cantinedamilano.it](http://www.cantinedamilano.it)

Azienda vitivinicola  
**DAMILANO**

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 lustre, 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%.

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## Barbera d'Alba DOC Lablù 2021

CSPC# 729035

750mlx6

14.5% alc./vol.

<b>Grape Variety</b>	100% Barbera
<b>Winemaker</b>	Giuseppe Caviola
<b>Vineyards</b>	Vineyards in the municipalities of Barolo & Serralunga. Vine age 30-50 years, in calcerous-clay soil. Average altitude is 300-350 metres, with a west south-west exposure.
<b>Harvest</b>	Harvested in October each year. Average of 7.5 tons/hectare.
<b>Vinification/ Maturation</b>	Maceration in stainless steel barrels for 15 days fermentation at a controlled temperature. Traditional vinification. Aged in 50% Tonneaux and 50% large oak barrels for 12 months. Aged 6 months in the bottle.
<b>Winemaker's Notes</b>	A 100% Barbera vineyard that pleases the nostrils with an ample and complex scent, with fruit notes of blackberry and cherry, as well as spice notes of cinnamon, vanilla, and green pepper, with a fully body and a pleasant freshness and salinity.
<b>Tasting Notes</b>	Barbera d'Alba "Lablù" is a full and pleasantly fresh red wine that is born in the Langhe of Piedmont. Ruby red-purple in color, it diffuses aromas of cherry, blackberry, plum, spices, light vanilla accents, and earthy nuances. It has a body of good structure, generous and soft, of pleasant fruity continuity and rich freshness.
<b>Serve with</b>	Excellent with red meat, braised and roasted meat, game, and ideal with all types of cheeses. Serve at 16-17°C.
<b>Production</b>	22000 bottles made.
<b>Cellaring</b>	Ready to drink, excellent also within the next 5-8 years.
<b>Scores/Awards</b>	<b>92 points</b> - James Suckling.com (score only) - August 2022

