

Azienda vitivinicola
DAMILANO

PAST VINTAGES

Barbera d'Alba DOC Lablù 2019

CSPC# 729035

750mlx6

14.5% alc./vol.

Grape Variety

100% Barbera

Winemaker Giuseppe Caviola

Vineyards 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.

Harvest Harvested in October each year. Average of 7.5 tons/hectare.

**Vinification/
Maturation** 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.

**Winemaker's
Notes** 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.

Tasting Notes 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.

Serve with Excellent with red meat, braised and roasted meat, game, and ideal with all types of cheeses. Serve at 18-20°C.

Production 22000 bottles made.

Cellaring Ready to drink, excellent also within the next 5-8 years. Drink 2019-2021.

Scores/Awards **92 points** - Othmar Kiem, Falstaff Magazine (score only) - April 2022



Azienda vitivinicola
DAMILANO

PAST VINTAGES

Barbera d'Alba DOC Lablu 2016

CSPC# 729035

750mlx6

14.0% alc./vol.

Grape Variety

100% Barbera

Winemaker

Giuseppe Caviola

Vineyards

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.

Harvest

Harvested in October each year. Average of 7.5 tons/hectare.

Vinification/

Maceration in stainless steel barrels for 15 days fermentation at a controlled

Maturation

temperature. Traditional vinification. Aged in 50% Tonneaux and 50% large oak barrels for 12 months. Aged 6 months in the bottle.

Winemaker's

Notes

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.

Tasting Notes

Garnet red. Ample and rich, with fruity notes of blackberries, cherries, and spices such as cinnamon, vanilla, and green pepper. Full bodied with pleasant freshness.

Serve with

Excellent with red meat, braised and roasted meat, game, and ideal with all types of cheeses. Serve at 18-20°C.

Production

22000 bottles made.

Cellaring

Ready to drink, excellent also within the next 5-8 years. Drink 2019-2024.

Scores/Awards

91 points - James Suckling, [JamesSuckling.com](https://www.james-suckling.com) - October 2018

89 points - Monica Lerner, [Wine Advocate](https://www.wineadvocate.com) #242 - April 2019

Reviews

"Lots of blackberry and blueberry character. Licorice and asphalt. Medium to full body, juicy fruit and a flavorful finish. Chewy tannins. Drink now."

- JS, [JamesSuckling.com](https://www.james-suckling.com)

"The 2016 Barbera d'Alba Lablù opens with notes of cherry syrup and ripeness, offering thick lines and a succulent feel. This is a great wine to pair with cabbage stuffed with meat or minced meat ravioli with shaved pecorino cheese. It is a good value option too. Some 22,000 bottles were made."

- ML, [Wine Advocate](https://www.wineadvocate.com)



Azienda vitivinicola
DAMILANO

PAST VINTAGES

Barbera d'Alba DOC Lablu 2015

CSPC# 729035

750mlx6

14.5% alc./vol.

Grape Variety

100% Barbera

Winemaker

Giuseppe Caviolasince

Vineyards

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.

Harvest

Harvested in October each year. Average of 7.5 tons/hectare.

Vinification/

Maceration in stainless steel barrels for 15 days fermentation at a controlled

Maturation

temperature. Traditional vinification. Aged in 50% Tonneaux and 50% large oak barrels for 12 months

Winemaker's

Notes

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.

Tasting Notes

2015 Damilano Barbera d'Alba Lablu is a purple red color. Its bouquet is ample and rich, with fruity notes of blackberries, cherries and spices, such as cinnamon, vanilla and green pepper. Full-bodied with pleasant freshness.

Serve with

A versatile wine which goes with simple dishes, like cold cuts, hors d'oeuvres and tasty traditional first courses. At the same time, it is also frequently used as an important wine in meals with stewed or braised red meats and with aged cheeses.

Serve at 18-20°C.

Production

1,833 cases made."

Cellaring

Ready to drink, excellent also within the next 5-8 years. Drink 2016-2018.

Scores/Awards

90 points - Monica Lerner, *Wine Advocate* #232 - August 31, 2017

Reviews

"Here is a dark, savory and expressive red wine for pasta or wood-oven pizzas. The 2015 Barbera d'Alba Lablu offers ripe aromas of blackberry and plum with earthy shadings and cured leather at the back. This is a balanced and generous wine that offers some of the softness you can expect from a warm climate. Some 22,000 bottles were produced."

- ML, *Wine Advocate*



Azienda vitivinicola
DAMILANO

PAST VINTAGES

Barbera d'Alba DOC Lablu 2014

CSPC# 729035

750mlx6

14.5% alc./vol.

Grape Variety

100% Barbera

Winemaker

Giuseppe Caviolasince

Vineyards

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.

Harvest

Harvested in October each year. Average of 7.5 tons/hectare.

Vinification/

Maturation

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

Tasting Notes

2014 Damilano Barbera d'Alba Lablu a ruby purple color to the wine. Its bouquet touts fruit notes of blackberry and cherry which are accented by hints of cinnamon, vanilla and green pepper.

Serve with

A versatile wine which goes with simple dishes, like cold cuts, hors d'oeuvres and tasty traditional first courses. At the same time, it is also frequently used as an important wine in meals with stewed or braised red meats and with aged cheeses. Serve at 18-20°C.

Production

1,833 cases made."

Cellaring

Ready to drink, excellent also within the next 5-8 years. Drink 2016-2018.

Scores/Awards

88 points - Monica Lerner, Wine Advocate #225 - June 29, 2016

88 points - Bruce Sanderson, Wine Spectator - Web Only 2016

87 points - James Suckling, JamesSuckling.com - November 21, 2016 (score only)

87 points - Wine & Spirits Magazine - December 1, 2016 (score only)

Reviews

"The 2014 Barbera d'Alba Lablù is an easy-drinking red with dusty mineral notes that transition to dark fruit, spice, leather and smoke. There is a note of sweetness on the finish and a touch of overripe fruit in the form of raisin or prune."

- ML, Wine Advocate

"Though tightly wound, this red delivers dark fruit flavors of black cherry, boysenberry and spice, with a firm underlying structure. Just a bit pinched in the end. Drink now through 2018. 1,833 cases made."

- BS, Wine Spectator



Azienda vitivinicola
DAMILANO

PAST VINTAGES

Barbera d'Alba DOC Lablu 2013

CSPC# 729035

750mlx6

14.5% alc./vol.

Grape Variety 100% Barbera

Winemaker Giuseppe Caviolasince

Vineyards 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.

Harvest Harvested in October each year. Average of 5 tons/hectare.

**Vinification/
Maturation** Maceration in stainless steel barrels for 15 days fermentation at a controlled temperature. Traditional vinification. Aged in 30% new barriques, 70% barriques, for 16 months.

Tasting Notes Intense purple-red in colour with an ample & rich bouquet with notes of blackberries, cherries & strawberries & hints of spices like cinnamon, vanilla & green pepper. On the palate, full-bodied and textured with a pleasant freshness and a very long finish.

Serve with A versatile wine which goes with simple dishes, like cold cuts, hors d'oeuvres and tasty traditional first courses. At the same time, it is also frequently used as an important wine in meals with stewed or braised red meats and with aged cheeses.
Serve at 18-20°C.

Cellaring Ready to drink, excellent also within the next 5-8 years

Scores/Awards **90 points** - James Suckling, JamesSuckling.com (score only)
88 points - Monica Lerner, *Wine Advocate* #219 - June 2015
88 points - Kerin O'Keefe, *Wine Enthusiast* - November 1, 2015

Reviews *"Showing good intensity and big aromatics, the 2013 Barbera d'Alba Lablù is a no-fuss wine that would pair with easy pasta and lasagna recipes. It ages in wood for 12 months (in both botte grade and tonneaux). That aging time has served to tame the naturally high acidity of this native Italian grape. You still get the freshness, but it is well contained.*

I thought that many of Damilano's top wines performed better in the challenging 2011 vintage than they did in the classic 2010 vintage. I found this to be especially true for both the Barolo Cannubi and the Brunate. Those sites seemed thinner and less expansive in 2010. But in 2011, the wines express themselves with extra intensity, beauty and richness. I am impressed with the work executed by Damilano in this vintage."
- ML, *Wine Advocate*

"Underbrush, violet, berry, tilled soil and espresso aromas come together in the glass. The medium-bodied palate doles out blackberry, wild cherry, white pepper and a vanilla note alongside fresh acidity and supple tannins."
- KK, *Wine Enthusiast*



Azienda vitivinicola
DAMILANO

PAST VINTAGES

Barbera d'Alba DOC Lablu 2011

CSPC# 729035

750mlx6

14.5% alc./vol.

Grape Variety

100% Barbera

Winemaker

Giuseppe Caviolasince

Vineyards

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.

Harvest

Harvested in October each year. Average of 5 tons/hectare.

Vinification/

Maceration in stainless steel barrels for 15 days fermentation at a controlled

Maturation

temperature. Traditional vinification. Aged in 30% new barriques, 70% barriques, for 16 months.

Tasting Notes

Intense purple-red in colour with an ample & rich bouquet with notes of blackberries, cherries & strawberries & hints of spices like cinnamon, vanilla & green pepper. On the palate, full-bodied and textured with a pleasant freshness and a very long finish.

Serve with

A versatile wine which goes with simple dishes, like cold cuts, hors d'oeuvres and tasty traditional first courses. At the same time, it is also frequently used as an important wine in meals with stewed or braised red meats and with aged cheeses. Serve at 18-20°C.

Cellaring

Ready to drink, excellent also within the next 5-8 years

Scores/Awards

91 points - James Suckling, JamesSuckling.com - July 29, 2013 (score only)



Azienda vitivinicola
DAMILANO

PAST VINTAGES

Barbera d'Alba DOC Lablu 2004

CSPC# 729035

750mlx6

14.0% alc./vol.

Grape Variety

100% Barbera

Winemaker Giuseppe Caviolasince

Vineyards Vineyards in the municipalities of Barolo - Monforte d'Alba - Diano d'Alba. Vine age 30-50 years, in limestone & clay soil. Average altitude is 300-350 metres, with a west south-west exposure.

Harvest Harvested in October each year. Average of 50 quintals/hectare.

Vinification/ Maceration in stainless steel barrels for 10 days fermentation at a controlled

Maturation temperature. Traditional vinification. Aged in 50% new barriques, 50% barriques, 2nd/3rd ageing for 16 months.

Tasting Notes Ruby red in colour, it has a fruity bouquet of blackberries, cherries and strawberries, with scent of cinnamon, vanilla and green pepper. *It is a full-bodied that is pleasantly fresh.*

Serve with It's a versatile wine. As a young wine, it should accompany simple dishes, like cold cuts, hors d'oeuvres and tasty traditional first courses. At the same time, it is also frequently used as an important wine in meals with stewed or braised red meats and with aged cheeses. Serve at 18-20°C.

Cellaring Ready to drink, excellent also within the next 5-8 years

