

Azienda vitivinicola
DAMILANO

PAST VINTAGES

Nebbiolo Langhe Marghe 2017

CSPC# 733438

750mlx6

14.0% alc./vol.

Grape Variety	100% Nebbiolo
Winemaker	Giuseppe Caviolasince
About the Name	"Marghe" is the nick name of Margherita Damilano (Guido's sister) who passed away in 2010. This label is dedicated to her.
Vintage	<p>Frost and drought affected yields across the region, and the heatwave over summer resulted in a shorter ripening period than usual. This may stunt aromatic development, although cool nights have preserved the characteristic high acidity of the region's reds. The 2017 will be remembered for its early harvest, but the hills of the Langhe lived up to expectations.</p> <p>Keeping the Piedmontese vigneron awake at night were first the spring frosts, followed by a hot, dry summer. It seemed as if the lack of rainfall would bring everyone to their knees. However, although the difficult weather meant that the harvest was the earliest in Piedmont for ten years, the results were excellent, beyond all expectations. Though yields may have been down, the same cannot be said of the quality: the legacy of the 2017 vintage will be rich, fresh and fruity wines, thanks to the excellent phenological ripening of the grapes.</p>
Vineyards	Nebbiolo is the oldest indigenous red-grape vine of Piedmont and one of the noblest and most prestigious in Italy. Its name derives from 'nebbia', the Italian word for mist or fog: some say this is owing to the 'misty' look of its grapes, with their velvety covering, and others say that it is because the late-ripening grape is often harvested during early autumn fogs. This 100% Nebbiolo wine is cultivated in 30 to 50-year-old vineyards that benefit from the rich calcareous clay soil from Alba and Diano d'Alba. Average altitude is 300-400 metres, with a south south-west exposure.
Harvest	Harvested in October each year. Average of 7 tonnes/hectare.
Vinification/	Vinification: fermentation for 12 days at 28° to 30°C in stainless steel tanks.
Maturation	Ageing: 12 months in barriques, 40% new, 60% in 2nd-3rd used ones, plus 12 months in the bottle.
Tasting Notes	Ruby red with soft garnet reflections, the bouquet has very typical delicate notes reminiscent of violet and red fruits. The wine finishes dry, rightly tannic, with a velvety, harmonic full body.
Serve with	Excellent with all kinds of roasted and braised meat, beef stew, game, mushroom risotto, pasta Bolognese, and aged cheese.
Cellaring	Ready to drink, excellent also within the next 5-8 years.
Production	70,000 bottles produced
Scores/Awards	90 points - Monica Larner, eRobertParker.com - July 2020
Reviews	<p><i>"The Damilano 2017 Langhe Nebbiolo Marghe puts it all out there for you to appreciate and love. This is one of those fantastically versatile red wines that could pair with fried chicken or a leek-and-onion quiche. A huge span of classic foods would cozy up happily with this light, fragrant and fresh Nebbiolo. The finish is lean, but it is amply tight and crisp. Fruit comes from vineyards planted in calcareous clay soils, and the wine is aged briefly in botte grande."</i></p> <p>- ML, Wine Advocate</p>



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PAST VINTAGES

Nebbiolo Langhe Marghe 2015

CSPC# 733438

750mlx6

14.0% alc./vol.

Grape Variety	100% Nebbiolo
Winemaker	Giuseppe Caviolasince
Vintage	The winter of 2015 was marked by excellent land irrigation, provided by abundant snowfalls. A spring with mild temperatures allowed the early start of the vegetative cycle, which was preserved throughout the entire year, until harvest. The favorable conditions yielded a bountiful and high-quality harvest, allowing red wine grapes, and Nebbiolo in particular, to reach perfect ripeness. Harvesting was carried out in October, having all prerequisites for fine wines being met, resulting in a vintage that will surely be remembered among the best on record.
Vineyards	This 100% Nebbiolo wine is cultivated in 30 to 50-year-old vineyards that benefit from the rich calcareous clay soil from Alba and Diano d'Alba. Average altitude is 300-400 metres, with a south south-west exposure.
Harvest	Harvested in October each year. Average of 7 tonnes/hectare.
Vinification/ Maturation	Vinification: fermentation for 12 days at 28° to 30° C in stainless steel tanks. Ageing: 24 months in barriques, 40% new, 60% in 2nd-3rd used ones, plus 12 months in the bottle.
Tasting Notes	The Langhe Nebbiolo Marghe offers a soft and fragrant expression of this beautiful grape from Piedmont. This informal wine opens to bright ruby-garnet color and shows lean-body appeal. The fruit is on the sweet side (or at least the sweet side of Nebbiolo) with cassis and dried raspberry. The tannins are absolutely integrated and this wine drinks perfectly right now. If you are new to Nebbiolo, this is an extremely likable wine
Serve with	Excellent with all kinds of roasted and braised meat, game, and aged cheese.
Cellaring	Ready to drink, excellent also within the next 5-8 years.
Production	5,833 cases
Scores/Awards	92 points - James Suckling, JamesSuckling.com - October 2017 91+ points - Monica Larner, eRobertParker.com #232 - August 2017 90 points - Bruce Sanderson, Wine Spectator - December 15, 2017
Reviews	<i>"This is smooth and elegant, bursting with floral, berry, licorice and spice aromas and flavors. This has grip too, but overall remains harmonious and long. Drink now -2023."</i> - BS, winespectator.com <i>"Plenty of fresh red fruit such as raspberries and cranberries as well as herbs, cedar and licorice. Medium to full body, tangy acidity, firm tannins and a fruity finish. Drink now."</i> - JS, JamesSuckling.com <i>"The 2015 Langhe Nebbiolo Marghe offers a soft and fragrant expression of this beautiful grape from Piedmont. This informal wine opens to bright ruby-garnet color and shows lean-body appeal. The fruit is on the sweet side (or at least the sweet side of Nebbiolo) with cassis and dried raspberry. The tannins are absolutely integrated and this wine drinks perfectly right now. If you are new to Nebbiolo, this is an extremely likable wine. You really can't beat this excellent value. With 70,000 bottles made, buy this wine by the case. Damilano has delivered a truly smashing collection of new releases. I am excited by all these wines spanning from the more affordable 2015 Langhe Nebbiolo Marghe to the collectors' 2009 Barolo Riserva Cannubi. All of these wines deliver their own specific pleasure points. I highly recommend the 2013 Barolo Lecinquevigne that shows very nicely in this vintage."</i> - ML, Wine Advocate



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PAST VINTAGES

Nebbiolo Langhe Marghe 2009

CSPC# 733438

750mlx6

14.0% alc./vol.

Grape Variety

100% Nebbiolo

Winemaker

Giuseppe Caviolasince

Vineyards

This 100% Nebbiolo wine is cultivated in 30 to 50 year old vineyards that benefit from the rich calcareous clay soil from Alba and Diano d'Alba. Average altitude is 300-400 metres, with a south south-west exposure.

Harvest

Harvested in October each year. Average of 7 tonnes/hectare.

Vinification/

Vinification: fermentation at temperature controlled for 12 days

Maturation

Ageing: 16 month in barriques, 40% new, 60% in 2nd-3rd used ones

Tasting Notes

The unique terroir gives the final wine a ruby-red color with light, garnet highlights and a bouquet with hints of violet and red fruit. It has balanced tannins and good structure that is velvety and harmonic on the palate.

Serve with

Hearty first courses and red meats. Serve at 18-20°C.

Cellaring

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

Scores/Awards

89 points - Anthony Galloni, Wine Advocate #197 - October 2011

Reviews

"The 2009 Nebbiolo d'Alba Marghe is a rich wine packed with fruit. This is a decidedly generous style of Nebbiolo from Alba, but all of the elements come together very nicely. A plump, varietally expressive finish rounds things out in style. This is a great effort in its class. Anticipated maturity: 2011-2017.

Damilano's 2007s Baroli are big, massive wines that appear to need several years in bottle. They have plenty of underlying structure, and while ripe, they are also well balanced.

- AG, Wine Advocate



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PAST VINTAGES

Nebbiolo d'Alba 2005

CSPC# 733438

750mlx6

13.5% alc./vol.

Grape Variety

100% Nebbiolo

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 300-400 metres, with a south south-west exposure.

Harvest

Harvested in October each year. Average of 70 quintals/hectare.

Vinification/

Traditional vinification for 8/10 days fermentation at a controlled temperature. Aged

Maturation

in 50% new barriques, 50% barriques, 2nd/3rd ageing for 16 months.

Tasting Notes

Fairly intense ruby red with hints of garnet. The aromas are light and delicate, with hints of violet and red fruit. This wine is dry, full-bodied, with a velvety harmonious finish.

Serve with

Hearty first courses and red meats. Serve at 18-20°C.

Cellaring

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

Scores/Awards

90 points - Wine & Spirits Magazine - December 2007

88 points - James Suckling, Wine Spectator - December 15, 2007

Reviews

"Aromatic with plum and Indian spices. Full-bodied, with silky tannins and a flavorful finish. Delicious already, but better with another year of bottle age. Best after 2008. 2,000 cases made."

- JS, Wine Spectator

