DAMILANO

(PIEDMONT, NORTH-WESTERN ITALY)

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%.

Nebbiolo Langhe Marghe 2022

CSPC# 733438 **750mlx6** **14.5% alc./vol.**



Grape Variety	*100% Nebbiolo*
Analysis	pH: 3.20 Acidity: 5.18 g/L Residual Sugar: .07g/L
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.
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. Nebbiolo is a demanding vine, needing exactly the right soil type, a south-facing hillside, pruning and training. A calcareous tufa-based soil is ideal for this vine that buds early - towards the middle of April - and ripens later than most other varieties, around the middle of October
Vinification/ Maturation	Vinification: fermentation for 12 days at 28° to 30°C in stainless steel tanks. Ageing: 12 months in barriques, 40% new, 60% in 2nd-3rd used ones, plus 12 months in the bottle.
Winemaker's 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.
Tasting Notes	Nebbiolo "Marghe" Damilano is a smooth, fresh and juicy Piedmontese red wine, aged for 12 months in large oak barrels. Smells of red fruits, flowers and spices. The taste is fresh, fruity, round and well balanced.
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. Drink 2022-2027.
Production	5,800 cases made.

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