DAMILANO
BAROLO

Langhe Doc Chardonnay “G.D.”

GRAPE VARIETAL

Chardonnay 100%

COLOUR

Rich straw yellow with golden tones

BOUQUET

Elegant nose with intense notes of white peach, citrus fruit and broom, beautifully blended with toasted fragrances and peanut butter

TASTE

Soft, enveloping, extremely fresh and rich with long final and light spicy hints

VINIFICATION

Fermentation at controlled temperature of 16˚/18˚C for 20 days

SUGGESTED SERVING TEMPERATURE

10˚/12˚C