

Azienda vitivinicola
DAMILANO

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(PIEDMONT, NORTH-WESTERN ITALY)

www.cantinedamilano.it

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%.

Barolo Cannubi Gift Pack 2006/2007

CSPC# 752726

750mlx2x4

A gift pack comprising of one bottle of the 2006 Cannubi & one bottle of the 2007 Cannubi.
There are 4 gift packs to a case.

Barolo Cannubi 2006

14.0% alc./vol.

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| Grape Variety | 100% Nebbiolo |
| Winemaker | Beppe Caviola/ Giuseppe Caviolasince |
| Vineyards | Grapes are from the municipalities of Barolo, (single vineyard Cannubi), where the vines are approx. 30-50 years old, and the soils are a mixture of calcareous-clay with a good percentage of sand. Yields are approx.4-5 tons per hectare. |
| Vinification/ Maturation | Rotary fermenter for 20 days fermentation at a controlled temperature. Aged 24 months in French oak barrels (40% new-60% 2nd-3rd used ones). |
| Tasting Notes | Garnet red with hints of orange. Aromas are ample and embracing, with pronounced fruity notes of cherry and plum and notes of tobacco, licorice and cocoa. The palate is harmonious; pleasantly dry with soft tannins, broad and full bodied. Persistent finish. |
| Serve with | Serve with foods that have intense rich flavours and aromas, such as white truffles from Alba, braised meats and the "finanziera". Serve at 16-17°C. |
| Cellaring | Ready to drink now, excellent also within the next 10/15 years. |
| Scores/Awards | 94 points - Bruce Sanderson, Wine Spectator - December 31, 2010 92 points - Antonio Galloni, Wine Advocate #192 - December 2010 92 points - Monica Larner, Wine Enthusiast - December 1, 2010 88 points - Stephen Tanzer, International Wine Cellar - Nov/Dec 2009 15 points - Walter Speller, JancisRobinson.com - May 20, 2010 3 stars - Guida Veronelli, 2011 Gold Medal - Decanter World Wine Awards, 2011 |
| Reviews | <i>"Starts out supple, with the smooth texture framing black cherry, bitter almond and licorice notes. A firm base of tannins is offset by sweet fruit, as this glides to a lingering aftertaste of tobacco, spice and cherry. Best from 2013 through 2032."</i> - BS, Wine Spectator |



"Damilano's 2006 Barolo Cannubi emerges from the glass with surprising richness and weight. Berries, flowers and spices flow effortlessly from this rich, textured Cannubi. The wine shows quite a bit more depth than is usually the case for a vineyard that tends towards the feminine, but the textural elegance and silkiness on the mid-palate and finish serve to provide a sense of proportion. Fine, elegant tannins frame the close. This is another fine effort from Damilano. Anticipated maturity: 2014-2026."

Cerequio. Brunate. Cannubi. These are the Italian equivalents of Musigny, Bonnes Mares and Chambertin; in other words, among the most precious vineyards anywhere in the world. Consulting oenologist Giuseppe Caviola is a virtual guarantee that the Damilano wines will always be well-made, but when will they become truly distinctive and worthy of their origins? That is the question that still needs to be answered."
- AG, Wine Advocate

"The prized Cannubi cru offers fruit that is interpreted by some of the finest winemakers in northern Italy. This expression from the dynamic Damilano winery is characterized by tight tannins, power, personality and ripe berry flavors. Pair this Barolo with risotto topped with thinly shaved truffles."
- ML, Wine Enthusiast

Barolo Cannubi 2007

14.5% alc./vol.

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| Grape Variety | 100% Nebbiolo |
| Winemaker | Beppe Caviola/ Giuseppe Caviolasince |
| Vineyards | Grapes are from the municipalities of Barolo, (single vineyard Cannubi), where the vines are approx. 30-50 years old, and the soils are a mixture of calcareous-clay with a good percentage of sand. Yields are approx.4-5 tons per hectare. |
| Vinification/ Maturation | Rotary fermenter for 20 days fermentation at a controlled temperature. Aged 24 months in French oak barrels (40% new-60% 2nd-3rd used ones). |
| Tasting Notes | Garnet red with hints of orange. Aromas are ample and embracing, with pronounced fruity notes of cherry and plum and notes of tobacco, licorice and cocoa. The palate is harmonious; pleasantly dry with soft tannins, broad and full bodied. Persistent finish. |
| Serve with | Serve with foods that have intense rich flavours and aromas, such as white truffles from Alba, braised meats and the "finanziera". Serve at 16-17°C. |
| Cellaring | Ready to drink now, excellent also within the next 10/15 years. |
| Scores/Awards | 94 points - Bruce Sanderson, Wine Spectator - November 30, 2011 93 points - Antonio Galloni, Wine Advocate #197 - October 2011 92 points - Monica Larner, Wine Enthusiast - September 1, 2011 |
| Reviews | <i>"There's a glimpse of fleshy black cherry and plum fruit before the aggressive tannins force this wine into shut-down mode. This stays dense and chewy through the finish, which echoes the black fruit and leaves a spicy impression. Best from 2015 through 2035. 600 cases imported."</i> - BS, Wine Spectator |

"The 2007 Barolo Cannubi is easily the most elegant and refined of these 2007 Baroli from Damilano. It shows fabulous site character in its crushed rose petals, sweet red berries and spices. The vintage has given the Cannubi an extra measure of textural richness and body, without robbing it of what is a very classic aromatic and flavor profile. The Cannubi continues to gain volume in the glass, showing more and more fleshiness with time. The wine can be enjoyed now, but it will be even better in a few years once some of the baby fat drops off. Anticipated maturity: 2014-2022.

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

"From one of Italy's greatest vineyard designations, this Cannubi Barolo shows all the beauty and elegance that makes Piedmont a wine region celebrated and envied around the world. The 2007 edition of the wine is particularly soft and ripe with plush cherry and pipe tobacco aromas followed by a smooth, velvety finish."

- ML, Wine Enthusiast

