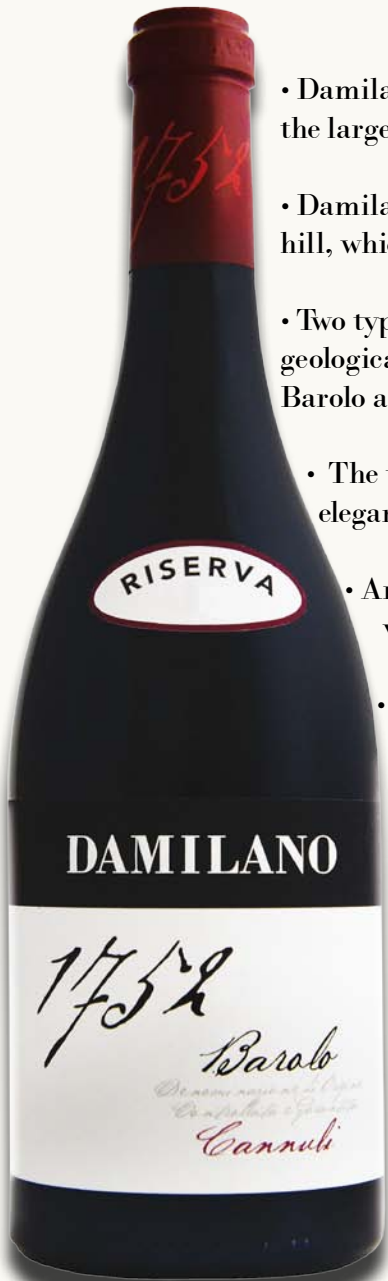




# WHAT MAKES **CANNUBI** SPECIAL?



- Damilano controls 10 out of 15 hectares of the entire vineyard, making it the largest land owner of the Cannubi vineyard.
- Damilano's portion is the 2/3 of the classic Cannubi zone on top of the hill, which is considered the best part of the vineyard.
- Two types of soil intersect in the Cannubi vineyard: from the Tortonian geological era and the Helvetian. This mixture of soils is unique to the Barolo area, and only happens in the Cannubi zone.
- The two soils give Damilano access to both structure/power, and elegance/grace.
- Around 50,000 bottles of Cannubi DOCG are made every vintage. Of this, approximately 30% is set aside for library aging.
- The oldest bottle of Barolo ever found wasn't called Barolo at all. It was labeled 'Cannubi' specifically, from the vintage 1752. Therefore we can call Cannubi the original Barolo wine.
- The 1752 Cannubi Riserva DOCG pays homage to this early bottle of Barolo.
- Around 5,000 Riserva-level bottles are created from the very best holdings in Cannubi, and only in exceptional vintages.



**DAMILANO**  
BAROLO