



GRIMALDI

BARBERA D'ALBA DOC SUPERIORE "Vecchia Groppone"



Grape	barbera 100%
Area of production	vineyards in the municipality of Diano d'Alba
Area	1 hectare
Altitude	250 – 350 m above sea level
Orientation	South - West
Soil	whitish marl – calcareous – clay
Type of cultivation	grown in rows with classic Guyot pruning
Planted	1958 - 1968
Harvested	first week of October
Wine-making process	in maceration tanks for about 6-8 days with controlled temperature; ageing in 225 litre casks french oak for at least 1 year. Followed by ageing in bottle.
Production	9,000 bottles
Colour	ruby red with violet reflections
Perfume	intense and vinous with scents of preserves and spicy note
Taste	dry with great structure, harmonious and velvety with a slight hint of vanilla and with final notes of leather
Recommended serving temp.	16 – 18 °C
Goes well with	roasts, strong cheese, raw meat, stews and game