



GRIMALDI

BARBERA D'ALBA DOC  
SUPERIORE  
"Vecchia Groppone"



<b>Grape</b>	barbera 100%
<b>Area of production</b>	vineyards in the municipality of Diano d'Alba
<b>Area</b>	1 hectare
<b>Altitude</b>	250 – 350 m above sea level
<b>Orientation</b>	South - West
<b>Soil</b>	whitish marl – calcareous – clay
<b>Type of cultivation</b>	grown in rows with classic Guyot pruning
<b>Planted</b>	1958 - 1968
<b>Harvested</b>	first week of October
<b>Wine-making process</b>	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.
<b>Production</b>	9,000 bottles
<b>Colour</b>	ruby red with violet reflections
<b>Perfume</b>	intense and vinous with scents of preserves and spicy note
<b>Taste</b>	dry with great structure, harmonious and velvety with a slight hint of vanilla and with final notes of leather
<b>Recommended serving temp.</b>	16 – 18 °C
<b>Goes well with</b>	roasts, strong cheese, raw meat, stews and game