



GRIMALDI

BAROLO DOCG “Bricco San Biagio”



Grape	nebbiolo 100%
Area of production	vineyard within Bricco San Biagio cru in the municipality of La Morra
Area	1,29 hectares
Altitude	290 – 370 m above sea level
Orientation	South/East – South – South/West
Soil	whitish marl – calcareous –bluish tufa
Type of cultivation	grown in rows with classic Guyot pruning
Planted	1987
Harvested	third week in October
Wine-making process	in maceration tanks for about 8-10 days with controlled temperature; traditional ageing in large oak barrels for at least 2 years and part in 225 litre casks of French oak. Followed by ageing in bottle
Production	9,000 bottles
Colour	ruby red with garnet reflections
Perfume	ethereal and intense with hints of wilted rose and violets with final notes of ripe fruit and spices
Taste	refined, dry, elegant, velvety, good structure with soft pleasant tannins, good for laying down
Recommended serving temp.	17 – 18 °C. It is advisable to uncork the bottle several hours before serving
Goes well with	large dishes of roast or braised meat, goose liver, beef bourguignon, cheese
Also available in bottles of	1.5 lt. – 3 lt.