



GRIMALDI

BARBERA D'ALBA DOC



Grape	barbera 100%
Area of production	vineyards in the municipality of Diano d'Alba, Treiso d'Alba and Sinio
Area	4.90 hectares
Altitude	250 – 350 above sea level
Orientation	South - West
Soil	whitish marl – calcareous – clay
Type of cultivation	grown in rows with classic Guyot pruning
Planted	1970 - 1995 - 2001 - 2003 - 2006
Harvested	fourth week of September
Wine-making process	in maceration tanks for about 6-8 days with controlled temperature; ageing in large oak barrels for about 6 months. Followed by ageing in bottle.
Production	43,000 bottles
Colour	ruby red with slight garnet reflections
Perfume	intense, vinous, with scents of red fruit
Taste	dry, full-bodied, with good freshness and persistent aroma
Recommended serving temp.	18 – 20 °C. It is advisable to uncork the bottle several hours before serving
Goes well with	starters, roasts, stews and cheese