



GRIMALDI

NEBBIOLO D'ALBA DOC



Grape	nebbiolo 100%
Area of production	vineyards in the municipalities of Diano d'Alba and Sinio
Area	3.08 hectares
Altitude	250 – 320 m above sea level
Orientation	South
Soil	calcareous whitish marl
Type of cultivation	grown in rows with classic Guyot pruning
Planted	1976 - 2003
Harvested	first week of October
Wine-making process	in temperature-controlled macerating tanks for about 6-8 days; traditional ageing in big oak barrels for about 6 months and ageing in bottle
Production	24,000 bottles
Colour	ruby red with a varying number of garnet reflections
Perfume	intense and delicate with aromas of violets and raspberries which evolve into spicy notes
Taste	dry, good body, with the right level of tannin, harmonious and velvety
Recommended serving temp.	16 – 18 °C
Goes well with	white meat, roast and grilled meat, fondue. Goes well with specialities of the Langhe