

BRUNA GRIMALDI

BAROLO DOCG BADARINA RISERVA 2009



BAROLO: the king of wines. Robust, full-bodied, with intense perfumes, a long finish and a garnet red colour with orange reflections. It is proposed in three versions: Badarina, Camilla and Bricco Ambrogio. The Reserve version is produced in the best vintages selecting the grapes in the vineyard Regnola in Cru Badarina.

Cru Badarina is located in Serralunga d'Alba, in the heart of the Barolo district, with a south/south-eastern exposure, at 420 m. a.s.l., the vines are about 25 years old. Riserva is produced from the grapes of "Vigna Regnola".

BLEND
100% Nebbiolo

PRODUCTION ZONE
Serralunga d'Alba

SOIL
calcareous, of medium consistence

ALTITUDE
420 meters (1150-1400 feet) above sea level

FERMENTATION
traditional, with 20/30 days of skin contact

AGING
30/36 months in tonneau

BOTTLE AGING
10/12 months

COLOR
an intense and brilliant garnet with orange highlights

AROMA
ample and intense, with sensations of violets, pepper, raspberries, and dried roses along with the classic notes of tar

FLAVOR
robust, persistent, and elegant

ALCOL MEDIUM
15%/Vol

MATCHING WITH FOOD
with roasts, stews, game, flavorful cheese, chocolate

SERVING TEMPERATURE
in crystal stemware for fine red wine, at a temperature of 18° centigrade (64° Fahrenheit)