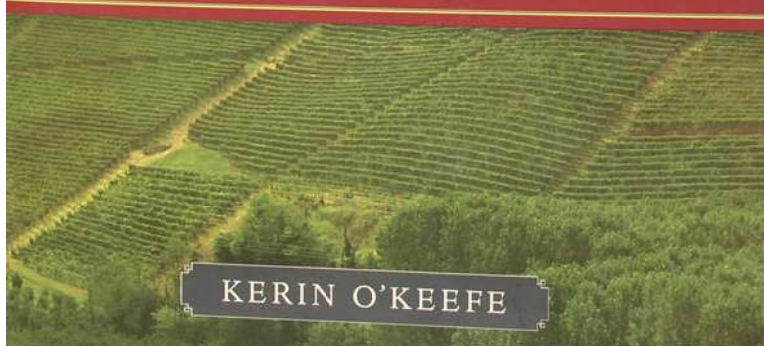




# BAROLO AND BARBARESCO

THE KING AND QUEEN OF ITALIAN WINE



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While Brunna Grimaldi's cellars are in Grinzane Cavour, the firm has long been associated with Serralunga, where it owns 2 hectares (5 acres) in Badarina, one of the highest vineyard areas in this township. Once considered too high for optimum Nebbiolo ripening, Badarina used to be dominated by Dolcetto vines, but as Barolo demand increased while Dolcetto began its decline in popularity, the situation is reversed. Global warming,

however, has taken care of the ripening problems, and apparently Nebbiolo has no problem reaching ideal maturation, while it is able to maintain freshness in the hottest vintages.

Bruna and her husband, Franco Fiorino, now run the family firm that Brunna's father handed over to them in 1998. While they are both trained enologists, according to Brunna the pair learned a lot from her father and grandfather, who founded the original family firm in 1954. Although in the recent past they relied on 500- and 700-liter tonneaux for aging—both new and seasoned for up to nine years—since 2011 they also use some larger casks, 16 and 20 hectoliters.

### *Production*

Total surface area: 11 ha (27 acres)  
Barolo: 5.3 ha (13 acres), 28,000 bottles

*Barolo Camilla.* This is made from young vines in the south-facing Camilla vineyard in the larger Raviolo cru in Grinzano, where altitude ranges between 270 and 300 meters (886 and 984 feet) above sea level. The 2008 is very expressive for the vintage, with a pretty floral fragrance and just a whiff of leather. The palate opens with classic Nebbiolo cherry and underbrush followed by hints of vanilla and espresso that subdue the pure varietal

character.

*Barolo Bricco Ambrogio.* The firm started making Barolo Bricco Ambrogio, the village of Roddi's only geographic mention, in 2007. Vine altitude lies between 280 and 300 meters (919 and 984 feet) above sea level, and plants range between twelve and fifty years old. This is a delicate, soft expression of Barolo and very drinkable. The 2008 has lovely violet and rose petal aromas and bright, strawberry Nebbiolo sweetness on the palate. Approachable early but will maintain a decade or more.

*Barolo Badarina.* Badarina is the firm's signature wine and hails from Serralunga. The Grimaldi's parcel, located between 380 and 420 meters (1,247 and 1,378 feet) above sea level, has southern and southeastern exposures, while plant age is a healthy and hearty twenty-eight years old. The 2007 boasts a beautiful Nebbiolo fragrance with just a hint of oak along with ripe berry and mineral flavors and bracing tannins. Drink through 2022. The 2008 opens with underbrush, porcini mushroom, truffle, and leather aromas, while the palate delivers succulent black cherry flavors, balsamic notes, and well-integrated oak. The rich flavors, big tannins, and structure easily support the 15 percent alcohol. Drink after 2018 for more complexity.