

# BRUNA GRIMALDI

## BARBERA D'ALBA DOC SUP. SCASSA



A wine that conquers the palate both when young and aged. The intense perfumes recall black cherries and prunes, the taste is round, with balanced acidity. It is produced in the version of Barbera d'Alba Superiore Scassa and Barbera d'Alba La Mattea, made from the grapes cultivated in Diano d'Alba and in Roddi.

**BLEND**  
100% Barbera

**PRODUCTION ZONE**  
Diano d'Alba, Roddi

**SOIL**  
calcareous sands and clayey marls

**ALTITUDE**  
270-320 meters (900-1050 feet) above sea level

**FERMENTATION**  
traditional

**AGING**  
for 12/15 months in tonneau

**BOTTLE AGING**  
6 months

**COLOR**  
ruby red with violet highlights when young; ruby red with garnet highlights with greater age

**AROMA**  
intense, grapey, delicate, intense; with age, sensations of fruit under syrup, amarena cherries, and plums

**FLAVOR**  
dry and full bodied, with a tangy, refreshing acidity

**ALCOL MEDIUM**  
14.5%/Vol

**MATCHING WITH FOOD**  
salami, pasta, roasts and stews, game, and flavorful cheese

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