

# BRUNA GRIMALDI

## BAROLO DOCG CAMILLA



**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.

Cru Camilla is in Grinzane Cavour, with a south/south-western exposure, at 220-250 m. a.s.l.

**BLEND**  
100% Nebbiolo

**PRODUCTION ZONE**  
Grinzane Cavour

**SOIL**  
calcareous, medium consistence

**ALTITUDE**  
220-250 meters (725-825 feet) above sea level

**FERMENTATION**  
traditional, with 15/20 days of skin contact

**AGING**  
24-30 months in tonneau and large wooden barrels

**BOTTLE AGING**  
approximately 8-10 months

**COLOR**  
intense and brilliant garnet with orange highlights

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

**FLAVOR**  
full, persistent, and elegant

**ALCOL MEDIUM**  
14°

**MATCHING WITH FOOD**  
roasts, stews, game, flavorsome cheese, chocolate

**SERVING TEMPERATURE**  
at 18° centigrade (64° Fahrenheit) in crystal stemware for important red wines