

BRUNA GRIMALDI

NEBBIOLO D'ALBA DOC BRICCOLA



Nebbiolo d'Alba is the younger brother of Barolo, with a delicate perfume and a round taste, with robust tannins in the first years, which become gentler with ageing. It is produced from the grapes cultivated in Diano d'Alba; the vines were planted in 1940, and its name is Nebbiolo d'Alba Briccola.

BLEND
100% Nebbiolo

PRODUCTION ZONE
Diano D'Alba

SOIL
calcareous, of medium consistence

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

FERMENTATION
traditional

AGING
in tonneau for 12/15 months

BOTTLE AGING
6 months

COLOR
ruby red, garnet highlights with a certain age

AROMA
tenuous and delicate, with notes of violets which become more expressive with age

FLAVOR
dry and with good body and firm tannins when young, velvety and balanced with age

ALCOL MEDIUM
14.5%/Vol

MATCHING WITH FOOD
roasts and stews, game and flavorful cheese

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