

Barolo DOCG Terlo Vigna Costa Grimaldi

The result of an accurate selection of grapes from the vineyard Costa Grimaldi located at Terlo, in Barolo. A great wine of the Langa, garnet red with a shade of amber, of intense and embracing fragrance, full bodied but smooth tannic taste, with a long spiced final taste.

With time it acquires complexity as the ethereal aromas of spices, truffles and leather. The tannic characteristics guarantee a long life in bottle.

The annual production is limited at few thousand bottles.

Typology: Nebbiolo (red)

Aging Type: tonneaux aging and big casquettes

Tannins: high tannins

Sweetness: dry Rootstock: 420 A

Bushiness: 4800 plants/Ha **Plant breeding:** Guyot

Zone: Village of Barolo (Cuneo),

Terlo - Vineyards Costa Grimaldi 310 m.

Soil: marly-calcareous **Exposure:** South-East

Area of the vineyard: 1.60 Ha

Year of planting: 1977

Fermented in steel and concrete tanks under strict temperature control (30°C-32°C), post-fermentation maceration, racked afier 22/25 days, decanted, then gotten induced malolactic treatment and completed always at a controlled temperature.

Matured in oak casks for many months, then a long refinement in

hottles.

PRICE AVAILABLE ONLY ON REQUEST

