

## barolo DOCG

giacomo grimaldi  
piemonte

After hand harvest of the nebbiolo grapes from the vineyards in Barolo, the grapes undergo 5–7 days of maceration in temperature controlled horizontal rotofermenters. The malolactic fermentation follows in barrique. The wine then ages for 22–24 months in French oak, 50% in barrique and 50% in casks. After blending, the wine sits for eight months in stainless steel tanks before bottling. Only 8,600 bottles of this wine are produced.

### grape varieties:

Nebbiolo

### exposure:

South

### soil:

Clay mixed with sand

### alcohol:

14.50%

### vineyard surface:

1.00 hectare

### tasting notes:

This is a deep and dense Barolo with dark fruit, spices and hints of toasted oak. A rich, round medium-bodied Barolo, with lovely balance and a long satisfying finish. An accessible Barolo for drinking now.

### The Wine Advocate

2008	Barolo	91 points
2007	Barolo	89 points
2005	Barolo	89 points
2004	Barolo	89 points

### Wine Spectator

2006	Barolo	93 points
2005	Barolo	92 points

