

Barolo Terlo “Vigna Costa Grimaldi” DOCG 2016



Grapes:	100% Nebbiolo (Michet)
Region:	Piedmont
Vineyards:	From the finest selection of the Costa Grimaldi vineyard located in the Terlo Cru
Exposure:	South/East
Altitude:	310 meters (1,000 feet) above sea level
Soil:	Calcareous marl
Vine Training:	Guyot
Vine Age:	25 years
Tine of Harvest:	Mid to late October
Vine Density:	4,800 plants per hectare
Total Production:	7,000 bottles
Vinification Process:	The grapes are fermented with select added yeast and undergo maceration on the skins and seeds for 24 days.
Aging Process:	The wine ages in large barrels for 30 months. After bottling, the wine ages in the bottle for 8-9 months.
Alcohol Content:	14.50%
Tasting Notes:	Garnet red with orange reflections and notes of ripe berries, licorice and tobacco. Full bodied but smooth tannic taste, with a long spiced final taste.
Winemaker:	Giuseppe Caviola
Cellaring:	Up to 20 years
Bottled:	Spring
Closure:	Cork
Food/Menu Pairing:	Best with rich, structured dishes, red meat, game and seasoned cheese