

## Barolo Terlo “Vigna Costa Grimaldi” DOCG 2017



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