

**AZIENDA AGRICOLA**  **GIACOMO GRIMALDI**

**BAROLO LE COSTE D.O.C.G.**



**WINE:** BAROLO “LE COSTE” D.O.C.G.

**APPELLATION:** BAROLO D.O.C.G.

**AREA OF PRODUCTION:** BAROLO

**CRU:** “LE COSTE”

**VINEYARD SURFACE:** 0.80 HECTARE

**GRAPE:** NEBBIOLO 100%

**SOIL COMPOSITION:** LIMESTONE

**EXPOSURE:** SOUTH-WEST

**VINIFICATION:** 8/10 days of maceration with temperature controlled in horizontal rotofermenters, malolactic fermentation occurs in barrique. Aging for 22/24 months in French barriques (50-60% new), blend in inox still tanks for 8 months

**ALCHOOL CONTENT:** 14,5%

**BOTTLES 0,75 LT PRODUCED 4000, 120 MAGNUM 1,5 LT, 80 MAGNUM 3 LT**