

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 steel vat, malolactic fermentation occurs in barrique. Aging for 22/24 months in French barriques (50-60% new), blend in stainless steel tanks for 8 months.

ALCHOOL CONTENT: 14,5%

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