

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

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



**WINE:** BAROLO “LE COSTE” RISERVA D.O.C.G.

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

**AREA OF PRODUCTION:** BAROLO

**CRU:** “LE COSTE”

**VINEYARD SURFACE:** 1 HECTARE

**GRAPE:** NEBBIOLO 100%

**SOIL COMPOSITION:** LIMESTONE MIXED WITH CLAY AND SAND

**EXPOSURE:** SOUTH

**VINIFICATION:** 15 days of maceration with temperature controlled steel vat, malolactic fermentation occurs in barrique. Aging for 12 months in French barriques (25% new), 24 months in cask, 8 months in steel tanks and 20 months in bottle.

**ALCHOOL CONTENT:** 15%

**BOTTLES 0,75 LT PRODUCED 1.500, 120 MAGNUM 1,5 LT, 50 MAGNUM 3 LT**