

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

**BAROLO SOTTO CASTELLO DI NOVELLO D.O.C.G.**



**WINE:** BAROLO “SOTTO CASTELLO DI NOVELLO” D.O.C.G.

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

**AREA OF PRODUCTION:** NOVELLO

**CRU:** “SOTTO CASTELLO DI NOVELLO”

**VINEYARD SURFACE:** 4 HECTARES

**GRAPE:** NEBBIOLO 100%

**SOIL COMPOSITION:** CLAY MIXED WITH SAND

**EXPOSURE:** SOUTH - SOUTH EAST

**VINIFICATION:** 8/10 days of maceration with temperature controlled in steel vat. Malolactic fermentation occurs in barrique. Aging for 12 months in French barriques (25% new) and 12 months in cask, 8 months in stainless steel tanks and 8 months in bottle.

**ALCHOOL CONTENT:** 14,5%

**BOTTLES 0,75 LT PRODUCED 3.500 - 150 MAGNUM 1,5 LT - 30 MAGNUM 3 LT**