

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

**NEBBIOLO D'ALBA VALMAGGIORE D.O.C.**



**WINE:** NEBBIOLO D'ALBA "VALMAGGIORE" D.O.C.

**APPELLATION:** NEBBIOLO D'ALBA D.O.C.

**AREA OF PRODUCTION:** VEZZA D'ALBA

**CRU:** "VALMAGGIORE"

**VINEYARD SURFACE:** 3 HECTARES

**GRAPE:** NEBBIOLO 100%

**SOIL COMPOSITION:** SAND

**EXPOSURE:** SOUTH-WEST

**VINIFICATION:** 7/8 days of maceration with temperature controlled in steel vat, malolactic fermentation occurs in barrique (50% new). Aging: 50% in French barrique and 50% in cask for 12 months. 2 months in stainless steel tanks before the bottling.

**ALCHOOL CONTENT:** 14%

**BOTTLES 0,75 LT PRODUCED 11.000 – 50 MAGNUM 1,5 LT**