

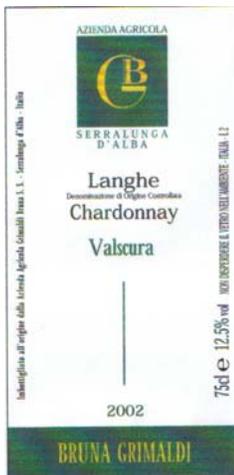
# BRUNA GRIMALDI

Azienda Agricola

## Serralunga D'Alba (Cuneo) - Piemonte

Over a half century ago, the grandfather of the present owners began to ferment a part of the grapes which he cultivated at Grinzane Cavour. He was later joined by his son, thanks to whose aid and assistance he was able to ferment the entire crop which he farmed. In more recent times, Bruna Grimaldi and her husband, Franco Fiorino, both trained oenologists, have joined the family firm and increased the overall vineyard surface to its current eight hectares (20 acres), acquiring vineyards in Diano d'Alba, Corneliano, and Serralunga d'Alba. Highly regarded professionals – agronomist Gianpiero Romana and winemaker Beppe Caviola – are now working with the estate in a project which aims at the highest possible quality and personality in the wines and a complete respect for the territory, the soil, and the microclimate, in which they are born.

These are true cultivator-producers, well aware that fine wine begins in the vineyard, and precisely for this reason they give their maximum time, attention, and commitment to the vineyard work. Important investments, nonetheless, have gone into fully equipping the cellars for the proper fermenting and aging of the wines.



### CHARDONNAY LANGHE D.O.C. “Val Scura”

This variety was planted some years ago in a southwest-facing vineyard located in Corneliano d'Alba, a cool and well ventilated area. A wine with good body and the typical aromas of the grape, intense and elegant, is obtained. After a manual harvesting of the grapes, which aims at ensuring that the skins are not broken, the grapes undergo a cold maceration of their skins for 36 hours in order to better extract the primary aromas. They are then softly pressed in a bladder press and ferment in stainless steel tanks at a low, controlled temperature (a maximum of 20° centigrade – 68° Fahrenheit). The wine is marketed in the spring after the harvest.

Serve at a temperature of 12° centigrade (63-64° Fahrenheit) in crystal wine glasses which bring out the aromas and body of the wine. **Production: 6,500 bottles.**



### DOLCETTO D'ALBA D.O.C. “Vigna San Martino”

The Dolcetto vineyard, with a southwestern exposure, is located in the township of Grinzane Cavour; the vines are quite old and are naturally low-producing. The zone enjoys ample temperature swings between the daytime and nighttime, very positive for the aromatic personality of this type of wine. The grapes are harvested manually between September 10<sup>th</sup> and 20<sup>th</sup>, depending on the climate during the growing season. After destemming and crushing, the must ferments on its skins for five to six days in stainless steel tanks at temperatures of 28° centigrade (82-83° Fahrenheit). The malolactic fermentation and aging take place in stainless steel, and the wine is bottled in the spring following the harvest.

Serve at temperatures of 16-17° centigrade (61-63° Fahrenheit) in crystal wine glasses for red wines of a certain body in order to bring out the fruit and freshness of this type of wine. **Production: 11,300 bottles.**

### **BARBERA D'ALBA SUPERIORE D.O.C. "Scassa"**

The Barbera grape adapts very well to the soils around the city of Alba. The wine which it gives is an intense ruby red in color with very complex aromas. It is well adapted to a long period of aging in wood, which further adds to the richness of the bouquet. The vineyard has a south-southwestern exposure and is located in the Farinetti area of the township of Diano d'Alba. The grapes are entirely hand picked and placed in slatted packing cases in order to be brought to the cellars. They ferment in temperature-controlled stainless steel tanks in order to maximize the fruitiness of the wine. The malolactic fermentation and aging take place in small oak barrels and the latter phase lasts for 15-18 months. A period of bottle aging then follows before the wine is released.

Given the complexity of this wine, the result of the quality of the zone itself, the hard work in the vineyard, and the long aging period in wood, this Barbera is legally entitled to call itself "Superiore".

Serve at a temperature of 18° centigrade (65° Fahrenheit) in crystal wine glasses for full-bodied red wines. **Production: 12,000 bottles.**

### **NEBBIOLO D'ALBA D.O.C. "Briccola"**

The vineyard, located in the Farinetti area of Diano d'Alba, was planted over sixty years ago, in 1940 to be precise, and it yields a very small production of high concentrated, high quality grapes. The harvest date is decided on the sugar level of the grapes, their acidity, and the ripeness and sweetness of the tannins (physiological maturity). The grapes are rigorously selected and placed in low, well ventilated packing cases, then immediately destemmed and pressed, and ferment in temperature-controlled stainless steel tanks. After the malolactic fermentation, the wine goes into small oak barrels and ages for at least a year. After bottling, it further ages for several months before release.

Serve at a temperature of 18° centigrade (65° Fahrenheit) in crystal wine glasses for full-bodied red wines. **Production: 9,500 bottles.**

### **BAROLO D.O.C.G. – Badarina – "Vigna Regnola"**

The "Vigna Regnola" vineyard which gives the grapes for this wine is located in one of the historically recognized crus of the zone, and its name, accordingly, can be written on the label: "*Badarina*" in the township of Serralunga d'Alba. This is an outstanding area for high level Barolo. The soil is calcareous and the vineyard enjoys a perfect southern exposure. After a careful selection of the grapes, the wine ferments in stainless steel tanks. After the third racking and once the malolactic fermentation has been completed, the wine ages in small oak barrels for at least two years. After bottling, the wine is given a further period of bottle aging of at least six months.

Years of study and decades of experience have demonstrated that the Barolo of Serralunga d'Alba, due to influence of the soil and microclimate on the Nebbiolo grapes which grow in these vineyards, has an exceptional aging ability.

This is a wine with a very ample bouquet, intense and ethereal, with notes of violets and dried roses. The flavors are dry, full, and enveloping, full but velvety, enjoyably balanced and very harmonious. Serve at a temperature of 18° centigrade (64° Fahrenheit) in crystal wine glasses for red wines of important structure; decanting the wine in advantage to allow it to breathe is highly recommended. **Production 8,500 bottiglie.**



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