

# BRUNA GRIMALDI

## BAROLO DOCG BRICCO AMBROGIO



**BAROLO:** the king of wines. Robust, full-bodied, with intense perfumes, a long finish and a garnet red colour with orange reflections. It is proposed in three versions: Badarina, Camilla and Bracco Ambrogio. Cru Bracco Ambrogio is in Roddi, with a south-south-eastern exposure, at 280-320 m. a.s.l.

**BLEND**  
100% Nebbiolo

**PRODUCTION ZONE**  
Roddi d'Alba

**SOIL**  
medium-textured calcareous clay

**FERMENTATION**  
traditional, with 20/25 days of skin contact

**AGING**  
24 months in large wooden barrels

**BOTTLE AGING**  
8/10 months

**COLOR**  
an intense garnet red, brilliant and with orange highlights

**AROMA**  
ample and intense with notes of violets, pepper, raspberries, and dried roses along with the typical notes of tar

**FLAVOR**  
full and firm, long and elegant

**ALCOL MEDIUM**  
14.5°

**MATCHING WITH FOOD**  
roasts, game, full-flavored cheese, chocolate

**SERVING TEMPERATURE**  
18°centigrade (64° Fahrenheit) in crystal stemware for red wines