



Barolo Badarina Riserva

denominazione di origine controllata e garantita

Badarina Riserva comes from Vigna Regnola which is located in the Badarina cru. Vigna Regnola vineyard was officially claimed in the Barolo classification map and has always been planted with Nebbiolo vines, given its excellent exposure and suitable soil. The concentration of the grapes from this site allows us to produce a Badarina of greater structure and power, which follows the same vinification of Barolo Badarina but it is released after longer refinements, in big barrels and above all in the bottle. This wine is only produced in the best vintages and in small quantity.

Grape variety Nebbiolo 100%.

Vineyard Vigna Regnola located in the municipality of Serralunga d'Alba, MGA Badarina.

Exposure South.

Altitude 450 m.a.s.l.

Soil white marls with rich limestone, good presence of clays and layers of sandstone (sand cemented with limestone). Soil composition: Formazione di Lequio, circa 15 million years old.

Harvest grapes are harvested in plastic crates by hands between the beginning and mid-October.

Winemaking Vigna Regnola is vinified on its own. Fermentation takes place in temperature controlled tanks. Long skin contact macerations that last 25-35 days and submerged cap management are also carried out.

Ageing 24-30 months in big Slavonian oak barrels and French oak tonneaux. The wine is then aged in bottle before being released onto the market. Formats available: bottle (0.75L), magnum (1.5L).

Food pairing rich dishes such as mains with meat, game, stew and matured cheese.

Serving temperature 16-18 °C.



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