



Barolo Badarina

denominazione di origine controllata e garantita

Badarina is the symbolic vineyard of our family. It is the expression of the power and minerality that characterize the terroir of Serralunga d'Alba. It represents the harmony between ethereal perfumes, great structure and important tannins: these elements make Barolo Badarina a unique wine that improves over time.

Grape variety Nebbiolo 100%.

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

Exposure East, South-East, 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 by hand in plastic crates between the beginning and mid-October. The vineyard is divided in plots taking into consideration the exposure, rootstock, depth of the soil and the plant-soil interactions. These lots are harvested separately.

Winemaking Barolo Badarina is vinified in purity. 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 partly in French oak tonneaux. The wine also spends time in bottle before being released. Formats available: bottle (0.75L), magnum (1.5L), jeroboam (3L)..

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

Serving temperature 16-18 °C.



BRUNA GRIMALDI®

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