



Barolo Camilla

denominazione di origine controllata e garantita

Camilla is our Barolo classico and it is produced with grapes from different vineyards whose soils are similar in terms of age and composition. This wine represents the harmony and the balance of a traditional Barolo. The aromas are ample and floral with nuances of spices. The palate is gentle with fine tannins balanced with the typical structure, which can be appreciated in youth for those who love the energy of Barolo that reaches its best expression with a few years of bottle age.

Grape variety Nebbiolo 100%

Vineyards located in the municipalities of Grinzane Cavour, MGA Raviolo e Borzone and La Morra, MGA Roere di Santa Maria.

Exposure South.

Altitude 250 m.a.s.l.

Soil high level of clay, little sand and medium quantity of limestone. Soil composition: Marne di Sant'Agata Fossili.

Harvest grapes are harvested by hand in plastic crates between the end of September and mid-October.

Winemaking fermentation takes place in temperature-controlled tanks and is combined with long skin-contact maceration which last 20-30 days, sometimes with submerged cap management.

Ageing 24-30 months in big Slavonian oak barrels and French oak tonneaux. The wine is also aged in bottle before being released.

Formats available: bottle (75cl), 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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