



NEBBIOLO D'ALBA BONUREI

Denominazione di Origine Controllata

Nebbiolo is the synonym of elegance which is pursued in this wine. Nebbiolo d'Alba is the young and fresh expression of this grape variety.

This is a 100% Nebbiolo wine produced with grapes from vineyards located on the border of the Barolo area. It shows floral aromas with hints of ripe fruit and spices. On the palate, elegant tannins blend with the structure and find a harmonious balance with aging.

GRAPE VARIETY

Nebbiolo 100%

VINEYARDS

Located in the municipalities of Roddi, Diano d'Alba and Sinio – Bricco del Gallo.

EXPOSURE

From South-East to South-West

ALTITUDE

Between 250 m.a.s.l. and 450 m.a.s.l.

SOIL

Mid-slope position. Soil composition: Marne di Sant'Agata Fossili, Arenarie di Diano e Formazione di Lequio.

HARVEST

Grapes are harvested by hand in plastic crates between mid-September and the first 10 days of October.

WINEMAKING

Grapes are destemmed and fermented in temperature-controlled tanks where skin-contact maceration is enhanced for 15-20 days. Punch downs and délastage are carried out carefully. A spontaneous malolactic fermentation follows the alcoholic fermentation.

AGEING

12-15 months in tonneaux and big barrels. Formats available: bottle (0.75L), magnum (1.5L).

FOOD PAIRING

Pasta all'uovo, pasta with rich sauces, red and white meat, medium and long ripening cheese.

SERVING TEMPERATURE

16-18 °C.



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