

Barolo Docg Terlo Vigna Costa Grimaldi

2018 Vintage

Denomination: Barolo Docg

Variety: Nebbiolo

Seasonal trend: The 2018 vintage benefited from a long and rainy winter: temperatures below the average of recent years allowed a slow and gradual vegetative restart of the vine, without spring frosts.

Thanks to frequent rainfall and not too high temperatures, flowering and fruit set took place regularly and in optimal climatic conditions, without any thinning.

The harvesting operations began at the end of August and from the end of September we dedicated ourselves to Nebbiolo for Langhe Doc Nebbiolo, Barbaresco and Barolo. The alcohol content was not excessive; combined with good acidity, moreover, it guarantees an excellent aromatic yield.

Both in the Barolo and in the Barbaresco area, the sugar levels increased in the last period of the season, ensuring an acceleration of phenolic maturity: the harvest time was reached with excellent polyphenolic maturity, ideal acidity. We found grapes in excellent health thanks to a stable and sunny September and October. The wait has rewarded.

The wines are now harmonious, with an incredible olfactory intensity and suitable for aging.

Alcoholic content: 14.50% Total acidity: 5.73 g / 1

Sugars (glucose + fructose): 0.52 g / l





Harvest period: 19th October 2018

Bottling period: 7th July 2021

Tasting notes: The result of a careful selection in the vineyards of Terlo in Barolo. Wine with an intense and expressive aroma with silky tannins.

"Nice garnet red color with orange reflections that reveals a good depth. The nose is expressive with a strong aroma that recalls oriental spices, ripe black cherries, walnuts and a beautiful floral note of violet. The result of a long maceration of 20 days, it is a full and voluminous wine that reveals itself with strength and determination. It has a tenacious and solid style, with dense and compact tannins that denote the pleasant astringency expected from characteristic Barolos. Produced in the Costa Grimaldi vineyard in Terlo in Barolo, it is a wine with a strong personality that will seduce the most refined palates and give gustatory emotions. It can be appreciated in its fullness between 2023 and 2030, taking care to use glasses that allow it to be properly oxygenated. It goes well with traditional truffle cuisine and the finest meats, including game "

(Dogliani, June 2017 - Paolo Basso - "Best Sommelier in the World" in 2013).

Produced bottles (0.75 1): 6.440

Awards

93/100 James Suckling 92/100 Gallons Vinous