

BRUNA GRIMALDI

BAROLO

Grinzane Cavour

PIEDMONT

BRUNA GRIMALDI

LANGHE

Denominazione di Origine Controllata

ARNEIS

2019



PRODOTTO IN ITALIA

75 cl e

IMBOTTIGLIATO ALL'ORIGINE DALL'AZIENDA GRIMALDI BRUNA S.S. AGRICOLA - SERRALUNGA D'ALBA - ITALIA NELLA CANTINA DI GRINZANE C

CONTIENE SOLFITI - CONTAINS SULFITES - ENTHÄLT SULFITE

CONTIENE SOLFITI - INNEHÄLLER SULFITER

BRUNA GRIMALDI

BONUREI

NEBBIOLO D'ALBA

Denominazione di Origine Controllata

2017



PRODOTTO IN ITALIA

75 cl e

IMBOTTIGLIATO ALL'ORIGINE DALL'AZIENDA GRIMALDI BRUNA S.S. AGRICOLA - SERRALUNGA D'ALBA - ITALIA NELLA CANTINA DI GRINZANE CAVOUR - ITALIA

CONTIENE SOLFITI - CONTAINS SULFITES - ENTHÄLT SULFITE - CONTIENT SULFITES

INNEHÄLLER SULFITER - INNEHÄLLER SULFITER

L. 3.9
15% vol



PRODOTTO IN ITALIA

2016

BAROLO

Denominazione di Origine Controllata e Garantita

CAMILLA'

Imbottigliato all'origine da

BRUNA GRIMALDI

75 cl e Serralunga d'Alba - Italia nella cantina di Grinzane Cavour - Italia 15%

CONTIENE SOLFITI - CONTAINS SULFITES - ENTHÄLT SULFITE - CONTIENT SULFITES

LEER SULFITER



PRODOTTO IN ITALIA

2016

BAROLO

Denominazione di Origine Controllata e Garantita

BRICCO AMBROGIO

Imbottigliato all'origine da

BRUNA GRIMALDI

75 cl e Serralunga d'Alba - Italia nella cantina di Grinzane Cavour - Italia 15% vol

L. 7.9

CONTIENE SOLFITI - CONTAINS SULFITES - ENTHÄLT SULFITE - CONTIENT SULFITES

INNEHÄLDER SULFITER - INNEHÄLTER SULFITER



PRODOTTO IN ITALIA

2016

BAROLO

Denominazione di Origine Controllata e Garantita

BADARINA

Imbottigliato all'origine da

BRUNA GRIMALDI

L. 8.9

75 cl e Serralunga d'Alba - Italia nella cantina di Grinzane Cavour - Italia 14,5% vol

CONTIENE SOLFITI - CONTIENS SULFITES - ENTHÄLT SULFITE - CONTIENT SULFITES

INNEHÅLLER SULFITER - INNEHÄLLER SULFITER

BRUNA GRIMALDI

SAN MARTINO

DOLCETTO D'ALBA
Denominazione di Origine Controllata

2018



PRODOTTO IN ITALIA

75 cl e

IMBOTTIGLIATO ALL'ORIGINE DALL'AZIENDA GRIMALDI BRUNA S.S. AGRICOLA - SERRALUNGA D'ALBA - ITALIA NELLA CANTINA DI GRINZANE

CONTIENE SOLFITI - CONTAINS SULFITES - ENTHÄLT SULFITE - CONTIENT SULFITES

SULFITES - INDEHOLDER SULFITTER - INNEHÅLLER SULFITER

BRUNA GRIMALDI

SCASSA

BARBERA D'ALBA
Denominazione di Origine Controllata
SUPERIORE

2017



PRODOTTO IN ITALIA

75 cl e

IMBOTTIGLIATO ALL'ORIGINE DALL'AZIENDA GRIMALDI BRUNA S.S. AGRICOLA - SERRALUNGA D'ALBA - ITALIA NELLA CANTINA DI GRINZANE CAVOUR - ITALIA

L 4.9
15% vol

CONTIENE SOLFITI - CONTAINS SULFITES - ENTHÄLT SULFITE

CONTIENT SULFITES - INDEHOLDER SULFITTER

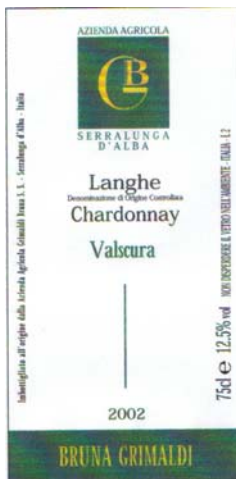
BRUNA GRIMALDI

Azienda Agricola

Serralunga D'Alba (Cuneo) - Piemonte

Over a half century ago, the grandfather of the present owners began to ferment a part of the grapes which he cultivated at Grinzane Cavour. He was later joined by his son, thanks to whose aid and assistance he was able to ferment the entire crop which he farmed. In more recent times, Bruna Grimaldi and her husband, Franco Fiorino, both trained oenologists, have joined the family firm and increased the overall vineyard surface to its current eight hectares (20 acres), acquiring vineyards in Diano d'Alba, Corneliano, and Serralunga d'Alba. Highly regarded professionals – agronomist Gianpiero Romana and winemaker Beppe Caviola – are now working with the estate in a project which aims at the highest possible quality and personality in the wines and a complete respect for the territory, the soil, and the microclimate, in which they are born.

These are true cultivator-producers, well aware that fine wine begins in the vineyard, and precisely for this reason they give their maximum time, attention, and commitment to the vineyard work. Important investments, nonetheless, have gone into fully equipping the cellars for the proper fermenting and aging of the wines.



CHARDONNAY LANGHE D.O.C. “Val Scura”

This variety was planted some years ago in a southwest-facing vineyard located in Corneliano d'Alba, a cool and well ventilated area. A wine with good body and the typical aromas of the grape, intense and elegant, is obtained. After a manual harvesting of the grapes, which aims at ensuring that the skins are not broken, the grapes undergo a cold maceration of their skins for 36 hours in order to better extract the primary aromas. They are then softly pressed in a bladder press and ferment in stainless steel tanks at a low, controlled temperature (a maximum of 20° centigrade – 68° Fahrenheit). The wine is marketed in the spring after the harvest.

Serve at a temperature of 12° centigrade (63-64° Fahrenheit) in crystal wine glasses which bring out the aromas and body of the wine. **Production: 6,500 bottles.**



DOLCETTO D'ALBA D.O.C. “Vigna San Martino”

The Dolcetto vineyard, with a southwestern exposure, is located in the township of Grinzane Cavour; the vines are quite old and are naturally low-producing. The zone enjoys ample temperature swings between the daytime and nighttime, very positive for the aromatic personality of this type of wine. The grapes are harvested manually between September 10th and 20th, depending on the climate during the growing season. After destemming and crushing, the must ferments on its skins for five to six days in stainless steel tanks at temperatures of 28° centigrade (82-83° Fahrenheit). The malolactic fermentation and aging take place in stainless steel, and the wine is bottled in the spring following the harvest.

Serve at temperatures of 16-17° centigrade (61-63° Fahrenheit) in crystal wine glasses for red wines of a certain body in order to bring out the fruit and freshness of this type of wine. **Production: 11,300 bottles.**

BARBERA D'ALBA SUPERIORE D.O.C. "Scassa"

The Barbera grape adapts very well to the soils around the city of Alba. The wine which it gives is an intense ruby red in color with very complex aromas. It is well adapted to a long period of aging in wood, which further adds to the richness of the bouquet. The vineyard has a south-southwestern exposure and is located in the Farinetti area of the township of Diano d'Alba. The grapes are entirely hand picked and placed in slatted packing cases in order to be brought to the cellars. They ferment in temperature-controlled stainless steel tanks in order to maximize the fruitiness of the wine. The malolactic fermentation and aging take place in small oak barrels and the latter phase lasts for 15-18 months. A period of bottle aging then follows before the wine is released.

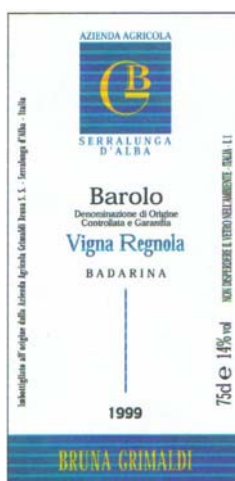
Given the complexity of this wine, the result of the quality of the zone itself, the hard work in the vineyard, and the long aging period in wood, this Barbera is legally entitled to call itself "Superiore".

Serve at a temperature of 18° centigrade (65° Fahrenheit) in crystal wine glasses for full-bodied red wines. **Production: 12,000 bottles.**

NEBBIOLO D'ALBA D.O.C. "Briccola"

The vineyard, located in the Farinetti area of Diano d'Alba, was planted over sixty years ago, in 1940 to be precise, and it yields a very small production of high concentrated, high quality grapes. The harvest date is decided on the sugar level of the grapes, their acidity, and the ripeness and sweetness of the tannins (physiological maturity). The grapes are rigorously selected and placed in low, well ventilated packing cases, then immediately destemmed and pressed, and ferment in temperature-controlled stainless steel tanks. After the malolactic fermentation, the wine goes into small oak barrels and ages for at least a year. After bottling, it further ages for several months before release.

Serve at a temperature of 18° centigrade (65° Fahrenheit) in crystal wine glasses for full-bodied red wines. **Production: 9,500 bottles.**



BAROLO D.O.C.G. – Badarina – "Vigna Regnola"

The "Vigna Regnola" vineyard which gives the grapes for this wine is located in one of the historically recognized crus of the zone, and its name, accordingly, can be written on the label: "Badarina" in the township of Serralunga d'Alba. This is an outstanding area for high level Barolo. The soil is calcareous and the vineyard enjoys a perfect southern exposure. After a careful selection of the grapes, the wine ferments in stainless steel tanks. After the third racking and once the malolactic fermentation has been completed, the wine ages in small oak barrels for at least two years. After bottling, the wine is given a further period of bottle aging of at least six months.

Years of study and decades of experience have demonstrated that the Barolo of Serralunga d'Alba, due to influence of the soil and microclimate on the Nebbiolo grapes which grow in these vineyards, has an exceptional aging ability.

This is a wine with a very ample bouquet, intense and ethereal, with notes of violets and dried roses. The flavors are dry, full, and enveloping, full but velvety, enjoyably balanced and very harmonious. Serve at a temperature of 18° centigrade (64° Fahrenheit) in crystal wine glasses for red wines of important structure; decanting the wine in advantage to allow it to breathe is highly recommended. **Production 8,500 bottiglie.**

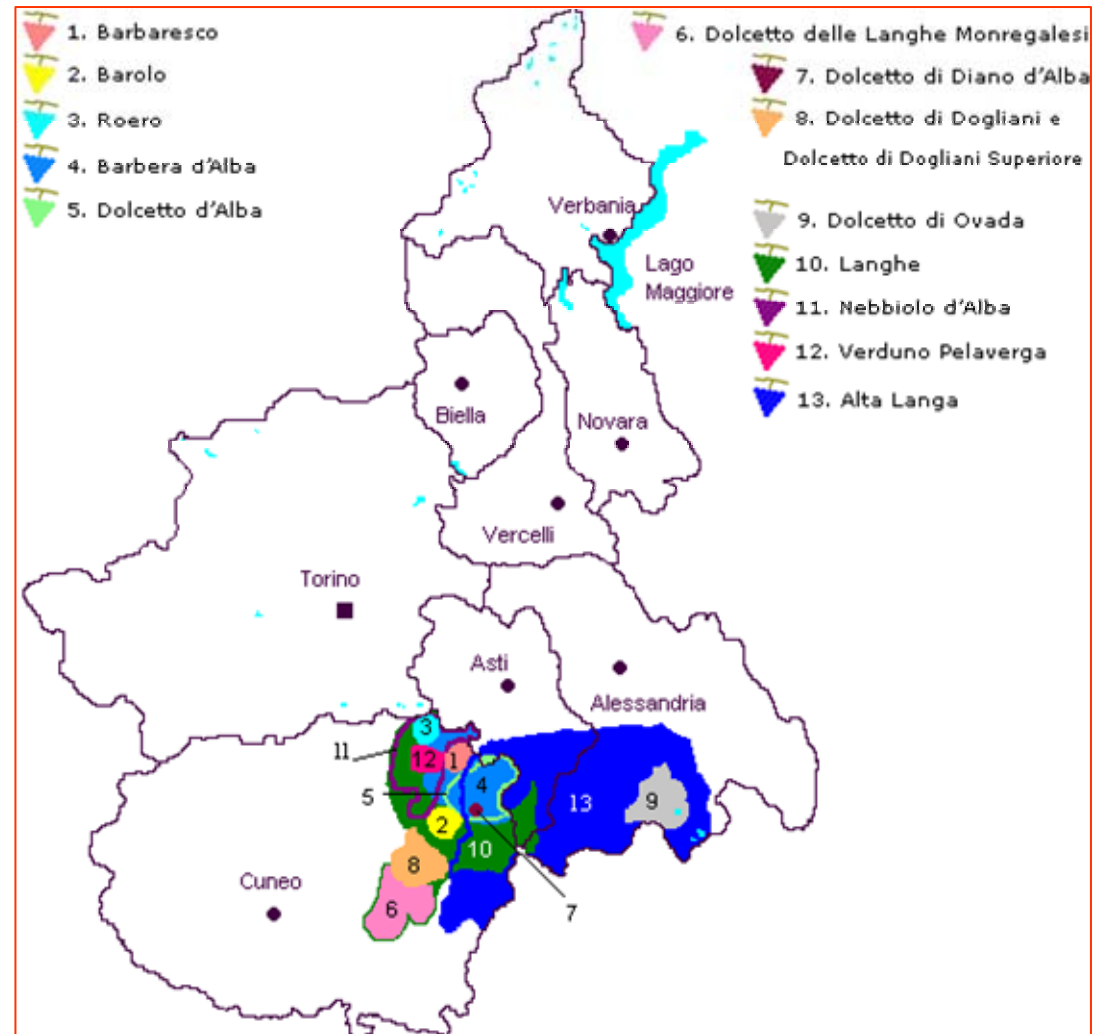
Jan. 02, 2008



**PIEDMONT
wine zone map**

**Barolo wine
zone is #2**

**We give credit for
this wine zone map
of Piedmont to
<http://lavinium.com>**



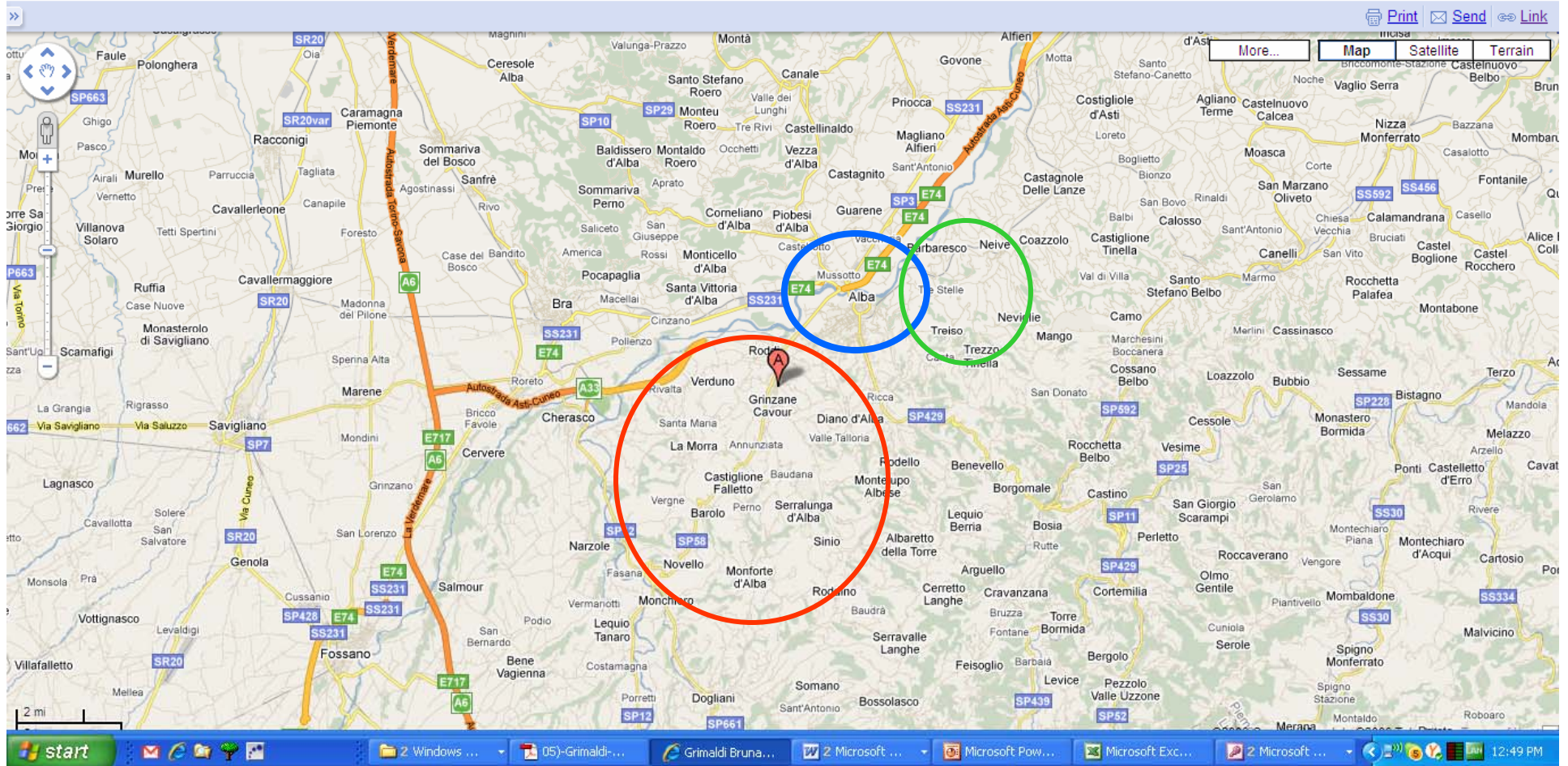


Grimaldi Bruna, Badarina, Serralunga

Search Maps

Show search options

Find businesses, addresses and places of interest.



Barolo wine zone is circled in red, (A): location of Bruna Grimaldi

city of Alba

Barbaresco wine zone

Barolo

Notoriously defined as "the king of wines, the wine of kings", Barolo is today among the best expressions of Italian enology, a robust and complex wine, majestic expression of Nebbiolo grape

Who could ever imagine the past of the majestic Barolo was very distant from the splendor of our times and that until the 1800's it was even a sweet wine? Probably few, if not very few. Nevertheless the history of this great wine - majestic expression of the noble Nebbiolo grape - is rather recent, a monument to the worldwide enology, born and grown thanks to the application of right methods. Today, Barolo is everywhere synonym of enological excellence, a wine which occupies - with merit - the highest prestigious positions in each country of the world, a strong and complex wine, capable of surprising the palates of the most exigent tasters. Among the many factors which are responsible for the magic called Barolo, a special place is occupied by the grape with which it is produced: Nebbiolo. This grape is rich in polyphenols, capable of ensuring a full body to the wine, as well as a generous acidity, a quality which permits Barolo to be a unique wine among the greatest ones, and which together allow longevity for decades of years.

Barolo is not Nebbiolo only. Despite this grape variety is largely responsible for the quality of this great wine, Barolo is also - and especially - the result of absolutely unique environmental, climate and productive conditions. Barolo is one of Langhe's many sons, the famous area in the southern part of Piedmont - in the nearby of Alba, in the province of Cuneo - whose lands gave origin to great wines and excellent food delicacies, such as white truffles. Barolo is among the most long-lived wines: thanks to the quality of Nebbiolo grape - acidity and tannins - together with the high alcohol volume, this wine is capable of aging and evolving in bottle for decades of years, while improving its organoleptic qualities and the complexity of its flavors. For wine enthusiasts - as well as for the producers - Barolo is the subject of heated debates: some love it and some do not appreciate it, some want to produce it by using traditional methods, some want to interpret it by following the most modern vision instead.

Barolo has always been a very famous wine, also when it was practically unknown and very far from the image of a great wine to which we are used today. The first historical documents related to Barolo referred not to the wine but to the grape with which it is produced: Nebbiolo. The first document about this grape variety date back to 1268, in a document of Rivoli castle, in which Nebbiolo is mentioned. The first document about wines produced with this kind of grape is dated back to medieval times. Barolo's history - which takes its name from the homonymous town of Langhe - that is the dry wine as we know it today, begins in the first years of 1800. Before those times, Barolo's wine was characterized by a sweet taste caused by the presence of residual sugars, which - because of the effect of low temperature typical in those places - could not completely get fermented.

Temperature was not the only responsible for this problem. Nebbiolo is a late ripening variety - usually at the end of October - when Langhe's temperature begins to go down therefore inhibiting the work of yeasts.

At those times, Barolo wine was very far from the greatness which we recognize to it today, on the tables of nobles and of the richest classes were mainly served French wines. Barolo wine produced at those times was consumed locally - often exported, too - but no one recognized to it the nobility which will give it celebrity a century later. The development of Barolo wine making is the result of the commitment of Giulia Vittorina Colbert de Maulévrier - born in June 26th, 1786 in Maulévrier Castle, in Vandée, France - who in 1806 married marquis Carlo Tancredi Falletti of Barolo in Paris, therefore becoming the famous marquise Falletti of Barolo. Notable figure, she moved to Turin and dedicated her life to the improvement of social conditions of the poor and sick people, she was interested in jailed women's conditions, she founded educational and relief institutes, a hospital for children and organizations for the rehabilitation, education and maintenance of needy people.

At those times, the charm of French wines - and particularly those from Bordeaux and Burgundy - was so prestigious that in many areas they tried to imitate this model in order to improve the quality of local wines, a trend which continues even today. In 1843, count Camillo Benso di Cavour - at that time mayor of Grinzane - called to his estates the French enologist count Louis Oudart, assigning to him the job of making wines in Grinzane's cellars. Thanks to the friendship with count Cavour, marquise Falletti of Barolo asked the French enologist for advice on how improving the wines in her cellar, hoping to make them *similar* to French wines. Louis Oudart realized low temperature was the cause



The production communes of Barolo

which produced sweetness in Barolo, then he suggested the use of specific yeasts: the great Barolo was about to born. As a consequence, marquis Falletti of Barolo decided to completely change the production systems of her wines, adopting the ones suggested by Oudart, introducing French enological technologies, which transformed forever Barolo from a sweet wine to a great dry wine, "the king of wines, the wine of kings". The history was changed and this time forever.

It was a striking success and also count Cavour decided to convert the cellars of his castle to the production of this "new wine". In just a little time, Cavour's wines became famous, as to compete with the best ones produced in France, largely contributing to the improvement and spreading of Barolo. The new Barolo filled with enthusiasm even Carlo Alberto who - being very curious about the success of marquis Falletti of Barolo's wines - asked her to try her wines. The marquis sent 325 Carrà of Barolo - a flat and long barrel typical in those areas with a volume of 500 liters - to the royal palace. Carlo Alberto was so enthusiastic that he decided to buy Verduno Castle, Pollenzo Estates and Santa Vittoria d'Alba, with the goal of planting Nebbiolo vineyards and starting the production of Barolo. Even king Vittorio Emanuele II showed interest and enthusiasm for Barolo, and converted his estates near his hunting lodge in Serralunga d'Alba, to the production of the famous wine with Nebbiolo grapes cultivated in his vineyards.

The first spreading of Barolo is credited to Pietro Emilio Abbona, who in 1895 started his business in the cellars of his father, in the town of Barolo. He also acquired the vineyards and the cellars of marquis Falletti of Barolo, ideally continuing her work for this famous wine. A notable figure for the development and qualitative improvement of Barolo was Renato Ratti. Besides introducing revolutionary concepts and new technologies in Barolo production, he did meticulous researches on the territory, on the vineyards and on the *crus*, a study which will permit to him - in 1980's - to create a map of the historical areas of Barolo and Barbaresco. Barolo production has developed in recent times thanks to the commitment of many producers, often with different - if not opposite - way of interpreting the great wine of Langhe. Most of them, in fact, support the production by using traditional methods of aging in casks, others instead see Barolo produced with the most modern enological methods by using the barrique. A debate which sees *traditionalists* and *modernists* in two opposite sides, two different ways of interpreting Barolo, also having supporters and opponents among consumers.

The classification of Barolo

Barolo is classified according to the Italian quality system as DOCG (*Denominazione d'Origine Controllata e Garantita*, Denomination of Controlled and Guaranteed Origin), recognized in 1980. The production area of Barolo was delimited for the first time in 1908, as a consequence of the success obtained in Europe and therefore was necessary to protect both the area and the wine. In 1934 was founded the "Consorzio di Tutela del Barolo e del Barbaresco" (Consortium for the safeguarding of Barolo and Barbaresco) and in 1966 Barolo was recognized as DOC (*Denominazione d'Origine Controllata*, Denomination of Controlled Origin). According to the production disciplinary, Barolo must be exclusively produced with Nebbiolo *Michet*, *Lampia* or *Rosè* varieties, in the whole territory in the communes of Barolo, Castiglione Falletto and Serralunga d'Alba and in part of the territories in the communes of Cherasco, Diano d'Alba, Grinzane Cavour, La Morra, Monforte d'Alba, Novello, Roddi and Verduno. The maximum allowed production per hectare is 80 quintals, equal to 52 hectoliters of wine.

Barolo must age for at least 3 years, of which at least 2 in chestnut or oak cask, starting from January 1st following the harvesting of grapes. The minimum alcohol by volume for Barolo is 13%, an useful characteristic for the balance of this wine, as Nebbiolo is rich in polyphenols and makes wines with an appreciable acidity. For this reason, it is pretty frequent to find a Barolo with an alcohol by volumes higher than 14%. Barolo, aged for a at least 5 years in cellar, can be classified as *riserva* (reserve). Despite the most distinctive production areas are Barolo, La Morra, Castiglione Falletto, Serralunga d'Alba and Monforte d'Alba, the disciplinary does not allow the mention of the commune or the subarea of origin in the label, however it is frequently found the *crù* of origin.

Barolo: the King of Wines, the Wine of Kings

Barolo is a very famous wine. Rich, complex and capable of long aging - often decades of years - Barolo is not a wine for absent-minded people. Barolo - the good one - always asks for complete attention in each phase of the evaluation. Behind this great wine there is Nebbiolo grape, rich in polyphenols and with a good acidity, capable of giving Barolo - as well as all the other wines produced with this grape - a robust body and crispness, something which has to be properly balanced by a proper quantity of alcohol. Although Barolo can be produced in part of the territories in the communes of Verduno, Grinzane Cavour, Diano d'Alba, Roddi, Cherasco and Novello, 87% of the production comes from the communes of Barolo, Castiglione Falletto, La Morra, Serralunga d'Alba and Monforte d'Alba. The type of soil - together with climate conditions of the territories - largely determine Barolo style, its longevity and its organoleptic qualities.

The territories of Barolo and La Morra are characterized by limestone and fertile soils, give rounder wines, with strong fruit flavors, garnet red color with ruby red nuances and which age rapidly. The territories of Monforte d'Alba, Castiglione Falletto and Serralunga d'Alba are characterized by sands and less fertile soils, giving intense wines with a fuller body, a garnet red color with brick red nuances, aging more slowly. The classification of the vineyards and the subareas of Barolo was done by Renato Ratti, who in 1980 - after having researched historical and territorial elements - created the map of *crus*, an essential reference for every enthusiast of this great wine from Langhe. Among the most famous *crus* are mentioned: Cannubi, Sarmazza and Brunate, in the commune of Barolo; Rocche, Cerequio and Brunate (shared with the commune of Barolo) in the territories of La Morra; Rocche, Villero and Monprivato in Castiglione Falletto; Lazzarito and Vigna Rionda in Serralunga d'Alba; Bussia, Ginestra and Santo Stefano di Perno in Monforte d'Alba.

Barolo has always been distinguished for its full body, of which are responsible the tannins of Nebbiolo grape. This characteristic forces producers to a scrupulous vinification procedure, because an excessive extraction of polyphenols, as well as an excessive aging in cask, can cause wines to be very tannic with a bitter taste. The use of casks and the duration of aging gave origin to the two *schools of thought*, which are opposed one to each other since many years: *traditionalists* who support long period of maceration and aging in casks; *modernists* who support instead a shorter maceration and aging in barrique. Traditionalists and modernists apart, Barolo is an unique wine in its style, with a full body, crisp and alcoholic, however and always amazing for its complex flavors, result of the patient work of time. In the heated debate between modernists and traditionalists, Barolo is always and in any case the winner, as in both cases there are wines capable of confirming the ideas and the excellence of both parts. Barolo is always a surprise, even in this aspect.



2006 Bruna Grimaldi Barbera d'Alba Superiore Scassa

A Barbera Dry Red Table wine from
Alba, Barbera d'Alba, Piedmont, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate # 184 Aug 2009	Antonio Galloni	87	Drink: 2009 - 2012	\$20 (20)

The 2006 Barbera d'Alba Superiore Scassa is a plump, juicy wine loaded with dark red fruit framed by sweet French oak. The wine offers good depth and persistence in an affable style perfect for drinking over the next few years. Anticipated maturity: 2009-2012.

Importer: Premium Brands, Forest Hills, NY; tel. (718) 263-4094

Wine Spectator

BRUNA GRIMALDI

Barolo Vigna Regnola Badarina 2005

Score: 92

Release Price: \$52

Country: Italy

Region: Piedmont

Issue: Dec 15, 2009

Plum and raspberry aromas, with hints of milk chocolate. Full body, with chewy yet polished tannins. Concentrated and impressive. Balanced and pretty. Best after 2011. 750 cases made. –JS

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Barolo Vigna Regnola Badarina 2004

Score: 91

Release Price: \$62

Country: Italy

Region: Piedmont

Issue: Jun 15, 2008

Focused, with pretty blackberry, mineral and dark chocolate aromas and flavors. Full-bodied, with a solid core of fruit, yet balanced and precise, with everything in the right place. A nicely crafted red. Best after 2011. 800 cases made. –JS

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Barbera d'Alba Superiore Scassa 2005

Score: 86

Release Price: \$19

Country: Italy

Region: Piedmont

Issue: Dec 15, 2007

A fresh, fruity red, with blackberry and cherry aromas. Medium-bodied, with a crisp finish. Drink now. 830 cases made. –JS



Bruna Grimaldi

BAROLO - 2004 Badarina Vigna Regnola

- **Wine Enthusiast Rating: 93**
- **User Rating: N/A**
- **Price: \$49**
- **Designation: Badarina Vigna Regnola**
- **Varietal: Nebbiolo**
- **Appellation: Barolo, Italy, Piedmont**
- **Alcohol: 14.5%**
- **Bottle Size: 750 ml**
- **Case Production: 700**
- **Category: Red**
- **Importer: Premium Brands**
- **Published in Magazine: 4/1/2009**
- **Published to Web: 4/1/2009**

Reviews:

Badarina is a newer cru, with slightly higher altitudes, that benefits from southeastern exposures. This expression exhibits density and high extraction with excellent intensity and staying power. The wine is modern, plush, decadent and ripe with black fruit, cola, smoked meat and pretty balsam notes. Hold it in your cellar five or more years. - M.L. (4/1/2009) - 93

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BAROLO - 2005 Badarina Vigna Regnola

- **Wine Enthusiast Rating: 90**
- **User Rating: N/A**
- **Price: \$50**
- **Designation: Badarina Vigna Regnola**
- **Varietal: Nebbiolo**
- **Appellation: Barolo, Italy, Piedmont**
- **Alcohol: 14.5%**
- **Bottle Size: 750 ml**
- **Case Production: 725**
- **Category: Red**
- **Importer: Premium Brands**
- **Published in Magazine: 4/1/2009**
- **Published to Web: 4/1/2009**

From **"Italian Gems" Series – Arrowine Weekly News**

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Tel. 703-525-0990

e-mail: drosen@arrowine.com

web-site: www.arrowine.com

Subject: Italian Gem: Great Nebbiolo and Dolcetto Values

Arrowine E-Mail Special

January 8, 2008

- [Italian Gem: Bruna Grimaldi](#)
- [2005 Bruna Grimaldi Nebbiolo d'Alba "Briccola," Piedmont, Italy](#)
- [2006 Dolcetto D'Alba "Vigna San Martino"](#)

**Greetings,
The "Italian Gems" Series**

I haven't been this excited about a group of wines in a long time. Ever since an eye-opening dinner and series of tastings in Italy this spring, I've been looking forward to sharing them with you.

The wines are the selections of Paolo Boselli, who represents a few dozen carefully selected high-quality Italian wine producers. Paolo's producers are generally small-scale, quality-focused wine growers whose wines are not (yet) well known outside of Italy. The wines in this series represent the best wines we can find. Because we had them imported especially for us, the prices are great. The wines of this series have never, before now, been available in Virginia. They will surpass your expectations.

If you, too, enjoy discovering new wines, please try the wines from this series. I know you will be excited, too!

Jim Cutts

Italian Gem: Bruna Grimaldi

**Italian Gem: Bruna Grimaldi
I know of no better values in
nebbiolo (the grape of Barolo and
Barbaresco) and dolcetto than these.**

This is an estate on the rise. Though they've been producing wine for over a half century, it is in the most recent vintages, under the leadership of Bruna Grimaldi and her husband, Franco Fiorino, both trained oenologists, that the estate has produced its greatest wines. Their secret is simple: they devote their maximum time, effort, commitment, and attention to their work in the vineyards. They work constantly to really understand and respect their vineyards, their vines, their soil, and the microclimates in which their grapes are grown. When they start with great grapes, their main winemaking challenge is help nature guide the results into the bottle.

We've selected two wines that show just how well they're doing. These are excellent wines. Please try them. They are excellent values. Mix six bottles of these two wines for a nice discount or mix a case (12 bottles or more) for the best price, a discount of over 20%.



2005 Bruna Grimaldi Nebbiolo d'Alba "Briccola," Piedmont, Italy



**2005 Bruna Grimaldi Nebbiolo d'Alba "Briccola," Piedmont, Italy
Reg. \$21.99**

6 bottle price: \$18.99 per bottle

Case price: \$16.99 per bottle

I love the perfumed, savory, silky wines of Barolo; I also have bills to pay. With good-quality estate-bottled Barolo starting around \$50 these days (and with low-end Barolo almost always being sub-par), it's a real challenge. I've searched and searched and tasted and tasted some more... I've found it! Bruna Grimaldi makes an excellent

Barolo that sells for about \$65. **But the hidden gem of her portfolio is this Nebbiolo d'Alba "Briccola"**. The "Briccola" vineyard is a wonderful **65 year old vineyard planted with 100% nebbiolo (the grape of Barolo) and located just a few steps from the Barolo zone near Grinzane Cavour**.

This ruby colored red has a perfumed bouquet of roses, raspberries, clove spice and more. **The aromas are absurdly captivating, better than most Barolo at four times the price and hugely more inviting than most wines**. Just inhaling the fragrant aromas after swirling this nebbiolo in a large-bowled fine-crystal glass was worth the modest price of this wine. You'll definitely want to break out the good glasses (and if you don't have a large-bowled fine-crystal glass you need to buy one.) Of course, the gorgeous aromas are just an invitation to taste, and this nebbiolo is compelling on the palate as well. **Dry cherries, berries, spice, and a pleasing sense of minerals linger nicely to a long finish with excellent balance between fruit, savory spice, and palate cleansing acidity**. This is delicious now, at just two years old, especially after about an hour of airing in the decanter. With a 2-3 additional years of bottle aging it will only get silkier and more seamless. This is a serious wine and a great find at a great price.

To order, please call us with your Visa or MasterCard information with expiration date. Wine arrives tomorrow, Wednesday, January 9th.

2006 Dolcetto D'Alba "Vigna San Martino"

2006 Dolcetto D'Alba "Vigna San Martino"

Reg. \$16.99

6 bottle price: \$13.99 per bottle

Case price: \$12.99 per bottle

Nebbiolo makes the grandest wines of Italy's Piedmont region. But **if you dine in restaurants around the Piedmont, dolcetto is the wine most locals have on their table**. Why? Because not every meal calls for a grand wine. Grand meals call for grand wines; simpler meals call for wines like a refreshing, vibrant, fruit-filled bottle of dolcetto.

Bruna Grimaldi's "San Martino" vineyard produces excellent dolcetto. This low-yielding, **old-vine vineyard grows in rocky soils with a southwestern exposure near the Barolo-zone township of Grinzane Cavour**. The large day and night temperature differences here ensure grapes with a vivid aromatic personality and terrific balance between rich, ripe fruit and a fresh, vibrant finish. Try this with your next pasta or risotto dish and you'll understand why the piedmont locals like their dolcetto so much.

My tasting notes say:

This dolcetto has a deep garnet color and aromas of blackberries, geraniums and stones. This is energizing on the palate with **fresh black and blue fruits balanced by minerality and a gentle pull on the back palate from a touch of refreshing tannin**. This would be a heavenly accompaniment to Porcini mushroom risotto with shaved parmesan.

To order, please call us with your Visa or MasterCard information with expiration date. Wine arrives tomorrow, Wednesday, January 9th.

Thank you for reading.

Jim Cutts

Not responsible for typographical errors.

Arrowine Store Hours

Monday - Saturday 10 - 8

Sunday 10 - 4

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Disciplinare del Barolo D.O.C.G.

D.P.R. 1 luglio 1980.

Riconoscimento della denominazione di origine controllata e garantita del vino **Barolo**

Articolo 1. La denominazione di origine controllata e garantita **Barolo** è riservata al vino rosso **Barolo**, già riconosciuto a denominazione di origine controllata con D.P.R. 23 aprile 1966, che risponde alle condizioni ed ai requisiti stabiliti nel presente disciplinare di produzione.

Articolo 2. Il **Barolo** deve essere ottenuto esclusivamente dalle uve del vitigno "Nebbiolo" delle sottovarietà "Michet", "Lampia" e "Rosè" prodotte nella zona di origine descritta nel successivo art. 3.

Articolo 3. La zona di origine delle uve atte a produrre il **Barolo**, comprendente i territori già delimitati con D.M. 31 agosto 1933, pubblicato nella Gazzetta Ufficiale del 12 ottobre 1933, n. 238, nonché quelli per i quali ricorrono le condizioni di cui al 2 comma dell'art. 1 del D.P.R. 12 luglio 1963, n. 930, include l'intero territorio dei comuni di Barolo, Castiglione Falletto, Serralunga d'Alba ed in parte il territorio dei comuni di Monforte d'Alba, Novello, La Morra, Verduno, Grinzane Cavour, Diano d'Alba, Cherasco e Roddi ricadenti nella provincia di Cuneo.

Tale zona è così delimitata: (omissis).

Articolo 4. Le condizioni ambientali e di coltura dei vigneti destinati alla produzione del **Barolo** devono essere quelle tradizionali della zona e comunque unicamente quelle atte a conferire alle uve ed al vino derivato le specifiche caratteristiche di qualità.

Sono pertanto da considerarsi idonei unicamente i vigneti collinari di giacitura ed orientamento adatti ed i cui terreni siano preminentemente argilloso-calcarei.

I sestri di impianto, le forme di allevamento ed i sistemi di potatura devono essere quelli generalmente usati e comunque atti a non modificare le caratteristiche peculiari dell'uva e del vino. È esclusa ogni pratica di forzatura ed in particolare la incisione anulare.

La produzione massima ad Ha in coltura specializzata non deve essere superiore a q.li 80 di uva. A tale limite, anche in annate eccezionalmente favorevoli, la produzione dovrà essere riportata attraverso un'accurata cernita delle uve purché la produzione non superi del 20% il limite massimo sopra stabilito. La resa massima delle uve in vino non deve essere superiore al 70% al primo travaso e non dovrà superare il 65% dopo il periodo di invecchiamento obbligatorio.

Articolo 5. Nell'ambito della resa massima prevista nel precedente art. 4 i competenti organi regionali, sentito il parere delle organizzazioni professionali e degli enti ed istituti interessati, fissano annualmente entro il 20 settembre, in via indicativa, la produzione media unitaria delle uve e la data di inizio della vendemmia.

I conduttori interessati che prevedano di ottenere una resa maggiore rispetto a quella indicativa, dovranno tempestivamente, e comunque almeno cinque giorni prima della data di inizio della propria vendemmia, segnalare, indicando tale data, la stima della maggiore resa, mediante lettera raccomandata agli Organi della Regione Piemonte competenti per territorio, per gli opportuni accertamenti da parte degli stessi. La resa media indicativa va fissata tenendo conto dell'andamento stagionale e delle altre condizioni ambientali di coltivazione (sistemi di impianto, di coltura, ecc.) al fine di assicurare la rispondenza della denuncia delle uve alla effettiva produzione dei vigneti.

Articolo 6. Le operazioni di vinificazione e di invecchiamento obbligatorio devono essere effettuate nella zona delimitata nell'art. 3. Il Ministero dell'Agricoltura e delle Foreste, sentito il parere del comitato nazionale per la tutela delle denominazioni di origine dei vini può altresì consentire che le suddette operazioni di vinificazione e di invecchiamento obbligatorio siano effettuate dalle aziende che, avendo stabilimenti situati nei territori delle province di Cuneo, Asti, Alessandria inclusi nell'art. 4 del disciplinare annesso al D.P.R. 23 aprile 1966, dimostrino che già effettuarono tali operazioni, previa attestazione della competente camera di commercio.

Articolo 7. Le uve destinate alla vinificazione, sottoposte a preventiva cernita, se necessario, devono assicurare al vino una gradazione alcolica complessiva minima naturale di gradi 12,50. Nella vinificazione sono ammesse soltanto le pratiche enologiche leali e costanti, atte a conferire al vino le sue peculiari caratteristiche. La conservazione e l'invecchiamento del vino devono essere effettuate secondo i metodi tradizionali. Il vino deve essere sottoposto ad un periodo di invecchiamento di **almeno tre anni e conservato per almeno due anni di detto periodo in botti di rovere o di castagno.**

Il periodo di invecchiamento decorre dal 1° gennaio successivo all'annata di produzione delle uve. **E' consentita l'aggiunta, a scopo migliorativo, di Barolo più giovane ad identico Barolo più vecchio o viceversa nella misura massima del 15%.**

In etichetta, dovrà figurare il millesimo relativo al vino che concorre in misura preponderante.

Il vino a denominazione di origine controllata e garantita **Barolo**, ultimato il periodo di invecchiamento obbligatorio, dovrà essere sottoposto alla prova di degustazione prevista dal punto 4 dell'art. 5 del D.P.R. 12 luglio 1963, n. 930.

Tale prova di degustazione dovrà essere effettuata da una apposita commissione, di norma presso l'istituto tecnico agrario statale specializzato per la viticoltura e l'enologia di Alba, dove ha sede la commissione stessa, secondo le norme all'uopo impartite dal Ministero dell'Agricoltura e delle Foreste, sentito il parere del comitato nazionale per la tutela delle denominazioni di origine dei vini e degli enti interessati.

Articolo 8. Il **Barolo**, all'atto dell'immissione al consumo, deve rispondere alle seguenti caratteristiche: colore: rosso granato con riflessi arancione; odore: profumo caratteristico, etereo, gradevole, intenso; sapore: asciutto, pieno, robusto, austero ma vellutato, armonico;

gradazione alcolica minima complessiva: gradi 13; acidità totale minima: 5 per mille; estratto secco netto minimo: gr. 23 litro.

E' in facoltà del Ministro dell'Agricoltura e delle Foreste di modificare, con proprio decreto, i limiti minimi sopra indicati per l'acidità totale e l'estratto secco netto.

Articolo 9. **Il Barolo sottoposto ad un periodo di invecchiamento non inferiore a cinque anni può portare come specificazione aggiuntiva la dizione "riserva".**

Le bottiglie in cui viene confezionato il **Barolo** per la commercializzazione devono essere di forma albeisa o corrispondente ad antico uso o tradizione, di capacità consentita dalle vigenti leggi, ma comunque non inferiore a 350 cc, di vetro scuro e chiuse con tappo di sughero.

E' vietato il confezionamento e la presentazione artificiosa delle bottiglie, che possano trarre in inganno il consumatore o che siano comunque tali da offendere il prestigio del vino.

Articolo 10. La denominazione "Barolo chinato" è consentita per i vini aromatizzati preparati utilizzando come base vino **Barolo** senza aggiunta di mosti o vini non aventi diritto a tale denominazione e con una aromatizzazione tale da consentire, secondo le norme di legge vigenti, il riferimento nella denominazione alla china.

Articolo 11. E' vietato usare assieme alla denominazione **Barolo** qualsiasi qualificazione aggiuntiva diversa da quelle previste dal presente disciplinare, ivi compresi gli aggettivi: "extra", "fine", "scelto", "selezionato" e similari.

E' tuttavia consentito l'uso di indicazioni che facciano riferimento a nomi, ragioni sociali, marchi privati, consorzi, non aventi significato laudativo e non idonei a trarre in inganno l'acquirente.

E' consentito altresì l'uso di indicazioni geografiche e toponomastiche che facciano riferimento a comuni, frazioni, poderi, tenute, tenimenti, cascine e similari, nonché delle sottospecificazioni geografiche, bricco, costa, vigna e altri sinonimi di uso locale, costituite da aree, località e mappali inclusi nella zona delimitata nel precedente art. 3 e dalle quali effettivamente provengono le uve da cui il vino così qualificato è stato ottenuto.

I conduttori interessati che vogliono usufruire in proprio o concedere l'uso delle indicazioni geografiche o toponomastiche e delle sottospecificazioni geografiche agli acquirenti dell'uva e del vino di quella provenienza, dovranno fame apposita, specifica istanza sulla denuncia annuale delle uve, indicandone separatamente l'origine. La stessa indicazione dovrà essere apposta anche sulla documentazione prevista per legge.

La camera di commercio, industria, artigianato ed agricoltura di Cuneo dovrà istituire, nell'ambito dell'Albo del **Barolo**, un catasto particolare dei vigneti indicati con sottospecificazioni geografiche e dovrà annualmente rilasciare le ricevute delle uve contenenti le relative indicazioni specifiche.

Articolo 12. Le bottiglie o altri recipienti contenenti il **Barolo** deve sempre figurare l'indicazione veritiera o documentabile della annata di produzione delle uve.

La denominazione di origine controllata e garantita **Barolo** deve essere sempre messa in evidenza, comunque deve figurare con caratteri di altezza e di larghezza non inferiori a 2/5 di quelli massimi di ogni altra indicazione che compaia sull'etichetta principale della bottiglia.

Articolo 13. Chiunque produce, vende, pone in vendita, o comunque distribuisce per il consumo con la denominazione di origine controllata e garantita **Barolo** vini che non rispondono alle condizioni ed ai requisiti stabiliti dal presente disciplinare di produzione, è punito a nonna dell'art. 28 del D.P.R. 12 luglio 1963, n. 930.







Badarina





BRUNA GRIMALDI

Azienda Agricola

Serralunga D'Alba (Cuneo) – Piemonte



The Grimaldi family: Martina (daughter), Bruna, Simone (son) and Franco Fiorino (husband)



The complete Grimaldi family – front row: Martina (daughter), Bruna, Simone (son) and Franco Fiorino (husband); back row Bruna's parents Clara and Giovanni Grimaldi.