

# TERLO VIGNA COSTA GRIMALDI

## BAROLO DOCG



### VINEYARD & PRODUCTION INFO

**Vineyard size:** 1.5 ha  
**Soil composition:** marly-calcareous  
**Training method:** Guyot  
**Elevation:** 1,017 ft a.s.l.  
**Vines/ha:** 4,800 vines/ha  
**Exposure:** South-East  
**Vines age:** 47 years  
**Harvest time:** mid October  
**First vintage:** 1994  
**Production:** 4,400 bottles



### WINEMAKING & AGING

**Varietal composition:** 100% Nebbiolo  
**Fermentation**  
**Container:** glazed concrete vats  
**Length:** 22-25 days  
**Temperature:** 86-90 °F  
**Maceration**  
**Length:** almost 60 days  
**Malolactic fermentation:** yes  
**Aging**  
**Container:** big barrels, then concrete  
**Wood:** French oak  
**Length:** 24 months  
**In bottle:** 12 months



### TECHNICAL DATA

**Alcohol:** 14.5%  
**Residual sugar:** 0.47 g/l  
**Acidity:** 5.71 g/l  
**Dry extract:** 29.2 g/l



### FOOD PAIRINGS

Pairs well with roasts, braised meats, fillets, pasta with complex sauces, and medium-aged cheeses.



### TASTING NOTE

Garnet-red color with amber hues, featuring an intense, enveloping aroma, a full-bodied yet soft, tannic taste, and a long, spicy finish.

### PRODUCER PROFILE

**Estate owned by:** Matteo Sardagna  
**Winemaker:** Zvonimir Jurkovic  
**Total land under vine:** 75 ha  
**Winery production:** 400,000 bts  
**Region:** Piedmont (Italy)

