

# GRIMALDI

For four generations, the Grimaldi family have been tending the best vineyards in the Langhe and Roero, bottling the most prestigious appellations of the area: Barolo, Barbaresco, Nebbiolo d'Alba, Dolcetto di Diano d'Alba and Dolcetto d'Alba, Barbera d'Alba, Roero Arneis, Gavi, Moscato d'Asti and Langhe Chardonnay. Over more than a century of working in the vineyards, in close contact with the soil and the vines, the Grimaldis have learned to recognise the most suitable areas for each type of vine, knowledge that they have used by planting the best varieties for the soil, altitude, micro-climate and orientation.

Today Grimaldi produces a wide range of typical wines, a direct expression of the extraordinary variety of grapes and the unique terroir, recognised by UNESCO as a World Heritage site. The history of the Grimaldis goes back to its country roots in the Langhe, in Valle Talloria, at the beginning of the 19th century, when fields of wheat grew between the rows of vines and every farmhouse had, next to the winery, a barn in which were bred the prestigious Fassona Piemontese cattle. Grandfather Giuseppe cultivated excellent dolcetto grapes, the main variety of the Diano d'Alba area. After harvesting them he would load them on to a cart and take them to Aldolcetto market, where they would be purchased by the winemakers.

**90WE Barbaresco 'Manzola' v16**

**93WE "Editor's Choice" Barbaresco 'Manzola' v19**

