BRUNA GRIMALDI



Year Founded: **1999**

Region: **Piedmont, Italy**

Owners: **Bruna Grimaldi and husband Franco Fiorino**

The expert hands of those who know how to work the vineyard with great respect and dedication have been passed down for generations in our family of winemakers – heading into its 4th generation.

-Organic-

The story of Azienda Bruna Grimaldi is one of family tradition: people born and raised in Barolo among the hills that connect the villages of Grinzane Cavour to Serralunga, combined with a passion for wine and working the vineyards that has been handed down through the decades. The winery has grown over the years, thanks to its dedication to the great wines of the Langhe and great care in the selection of the most suitable vineyards for the production of Barolo. Giacomo Grimaldi started to sell his grapes in 1957, then brother Giovanni Grimaldi produced their first wine in the 1960s, selling it by the liter. More recently, Giovanni's daughter Bruna Grimaldi and her husband Franco Fiorino, the present owners, have turned the business into a modern winery, bottling their first wine in 1999. The philosophy of Bruna Grimaldi is simple and relies on basic principles: the quality of a wine originates in the vineyard and is largely determined through a good green harvest. Thanks to an attentive selection of grapes, they bottle impeccable wines that faithfully represent their region. The combined knowledge of Bruna Grimaldi and Franco Fiorino, along with the contribution of accomplished agronomist Giampiero Romana, have a sole aim: to cultivate the vines in such a way as to produce important, full-bodied wines with intense aromas, which highlight the best that nature and the soil have to offer. According to Bruna Grimaldi and Franco Fiorino the cellar is the place where the wine takes shape as the natural end product of a process that starts and develops in the vineyard. Since 1999, the year of the first harvest of Barolo Badarina managed by Bruna Grimaldi, the use of technology has been reduced and the wines have been aged exclusively in large wooden barrels and tonneaux. Wines are fermented spontaneously in stainless steel and then go into wood because they believe this completes and enhances the quality of the wine, especially in the case of Barolo, Barbera and Nebbiolo d'Alba, and its proper use depends a lot on the weather conditions of the year. The wine is good when its natural characteristics are preserved!



Barolo 'Camilla' 2022

100% Nebbiolo. 20-30 day maceration. Fully destemmed. Aged in Slavonian barrel and French Tonneaux on lees for 24-30 months.

91 Points – Robert Parker – *"Balanced with medium intensity and classic aromas of cassis, blue flower and licorice. The estate's most all-encompassing expression of Barolo."*