

# GIACOMO GRIMALDI

La Morra

This estate is one of my recent (1999) discoveries in the incessant quest for the finest wines of my favorite appellation. Actually, it was Renato Corino who introduced me to Ferruccio Grimaldi, and I owe him a big one for that. So special is Grimaldi's Barolo that I included it in my published catalog a year before the first vintage (1996) had even been released!

A new cru, that of Le Coste, now enriches my portfolio even further. This is a very precious cru indeed, the smallest in the La Morra township. And whereas tradition attests to it as one of the very best, it has never previously been bottled, the wine presumably having been consumed in loco by the various owners who each own microscopic parcels. Grimaldi's share, in fact, with its forty year-old vines, is no grand property, measuring under two acres and yielding at best 4,500 bottles.

I can only describe Grimaldi's Barolo in its youth, as the estate has no track record. Even so, Grimaldi's wines is very "typé". The color is already remarkable: a deep, blood-ruby with no hint of the garnet hues that are often present even in young Barolo. The bouquet is only peripherally floral, the fruit dominated by a "density" that is somehow perceived before the wine is even tasted: as in a bakery one smells the flavors, so it is with Grimaldi's Barolo, the concentration betraying its sweetness and soft, fragrant wealth. The mouth feel is immediately

captivating: the texture is full and deep, the richness monopolizing the palate at first, and then giving way to the sensations of complexity



hidden beneath its youthful fruit.

This is a grand wine, in which one tastes the nobility of its terroir, its effortless sway. No muscle, no violence, just a quiet majesty of a wine that one feels owes nothing to the cellar except the care it has been given to not spoil it. One finds it hard to have to wait for it to mature.

Almost as remarkable is Grimaldi's Barbera. From 35-65 year old vineyards, this wine exhibits an elegance, and ineffable and fine complex of flavors that position it higher in the hierarchy of wine than even excellent Barbera otherwise occupies. And there are also 3,000 or so excellent bottles of Dolcetto, from a superbly positioned vineyard – a "Nebbiolo position" as we call it. And I agree that it's a lovely Dolcetto, but still I'm trying to tell father Giacomo Grimaldi to bud over to Nebbiolo!

The estate has also recently released another single vineyard Barolo, Sottocastello di Novello – 2000 was the first vintage – and a Nebbiolo d'Aba.

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Piedmont

## Dolcetto d'Aba

### Barbera d'Aba Pristin

Zone: *Barolo, Novello, Monforte*  
Varietal: *Barbera*  
Vineyard Ext.: *1.5 hectares*  
Average Prod.: *10,000 bottles*

### Barbera d'Aba Fornaci

### Barolo Il Castello di Novello

### Barolo Le Coste

Zone: *Barolo*  
Cru: *Le Coste*  
Varietal: *Nebbiolo*  
Vineyard Ext.: *0.8 hectares*  
Average Prod.: *4,500 bottles*

Total acreage: *12 acres*

Soils: *Chalk, chalk-clay*

Varieties: *Dolcetto, Barbera, Nebbiolo*

Average production: *2,500 cases*

Vinificatory highlights: *Trellised Vines, plowing between the rows, green harvest*

Vinificatory highlights: *Dolcetto is vinified entirely in tank; Barbera sojourns eleven months in fuders and 30% new barrique. The Barolo spend 2 years in small barrels, 60% of these new.*

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"[Ferruccio] Grimaldi, who took over his family's property in Barolo in 1996, is one of a new generation of Barolo producers emerging in Piedmont. ... These young producers ... have already produced outstanding Barolos."

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