

20
22GIACOSA FRATELLI
Dolcetto d'Alba Sarrocco

DENOMINAZIONE DI ORIGINE CONTROLLATA

 **CATEGORY:** Bold Reds**Pack Size:** 12/750ml
UPC: 8003738100228**OVERVIEW**

Giacosa Fratelli is a fourth generation family-run winery in the heart of Neive, Piedmont, passed down from father to son, brother to cousins. In 1895 Giuseppe Giacosa was a sharecropper, alongside his brothers, working the land in the hills of Langhe. He dreamed of owning a winery in the hills they were working and heard of one for sale however was a price the brothers could never afford. That night he dreamed of numbers and woke up to play them in the lottery. Fortune smiled upon Giuseppe and, with his winnings he bought the wine cellar. Today the winery continues to stand for what the family has always focused on for over 100 years - the naturalness of the land, sustainability of the winery, and quality of these amazing wines.

100% Dolcetto**Sarrocco****Nieve, Piedmont, Italy****13% Alc. by Vol.****Organically Produced****VINTAGE****RAINFALL:** 17.3 inches/year. Below average.**BLOOM:** Beginning of June**WEATHER:** Hot & dry vintage. No rain during the season.**HARVEST:** 09/10/2022**GRAPES:** Average Brix 21.5**90 pts - James Suckling****SITE**

Estate-owned organic vineyards in San Rocco, Treiso, located south of Barbaresco. The region is known for their hilltop vineyard sites and one of the few areas in the Langhe where forests still grow tall.

ELEVATION: 984 ft**SOILS:** Calcareous clay**VINES:** 3500 plants/ha | Average age of vines: 8-48 years old**YIELDS:** 80 tons per hectare**TASTING NOTES**

The nose is filled with delicious fruity notes of raspberry and oranges. A bright and structured wine with firm tannins and a tight finish.

PAIRING SUGGESTIONS

A versatile pairing wine. Try with pastas, risotto or roasted chicken.

WINEMAKING & TECHNICAL DATA**FERMENTATION:** Vinification in stainless steel tanks. No oak aging to ensure freshness and maintain fruity aromas. Fermentation in stainless steel for 15 days.**AGING:** 10-12 months in glass-lined cement vats. Ready to drink now or gentle aging for several months can improve the characteristics.**PH:** 3.48 | **TA:** 5.63