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21GIACOSA FRATELLI  
**Nebbiolo d'Alba**

DENOMINAZIONE DI ORIGINE CONTROLLATA

 **CATEGORY:** Bold Reds


**Pack Size:** 12/750ml  
**UPC:** 8003738100907

**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% Nebbiolo****Nieve, Piedmont, Italy****14% Alc. by Vol.****Organically Produced****91 pts - James Suckling****RECENT PRESS**2018 **90+ pts** - Wine Advocate2017 **90 pts** - James Suckling**VINTAGE****RAINFALL:** 15.7 inches/year. Below average.**BLOOM:** End of May**WEATHER:** Hot & dry. Rainy until June.**HARVEST:** 09/15/2021**GRAPES:** Average Brix 23.7**SITE**

Select vineyards on the northern bank of the Tanaro River (Roero). The vineyards have different exposures.

**ELEVATION:** 820-1150 ft.**SOILS:** Sand**YIELDS:** 8 tons per hectare**VINES:** 3500 plants/ha | Average age of vines: 13-43 years old**TASTING NOTES**

Aromas of sour cherries, florals, and strawberries. This wine is fresh and fruit-driven. Packed with tight tannins and craveable notes.

**PAIRING SUGGESTIONS**

An excellent pairing with grilled meats, roasts, fondue and medium-aged cheeses.

**WINEMAKING & TECHNICAL DATA****FERMENTATION:** Vinification in stainless steel at controlled temperatures. Aged in wood for 10 months.**BARRELS:** oak barrels**AGING:** 10 months in large oak barrels plus a minimum of 12 months in bottle prior to release to allow for the flavors and complexity to properly blend and mature.**PH:** 3.5 | **TA:** 5.67