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BAROLO

acosa Gratelli

GIACOSA FRATELLI Barolo

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

CATEGORY: Bold Reds

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 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 sustainability of the winery, and quality of these amazing wines.

100% Nebbiolo Nieve, Piedmont, Italy 14.5% Alc. by Vol. **Organically Produced**

Newly Released Vintage

Press Scores Coming Soon

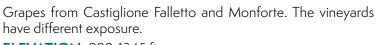
Rome

PIEDMONT

VINTAGE

RAINFALL: 23.6 inches/year. Below average. **BLOOM:** End of May **GRAPES:** Average Brix 24.8

SITE



ELEVATION: 980-1345 ft

SOILS: Marine sedimentation and muddy.

VINES: 3500 plants/ha | Average age of vines: 8-48 years old **YIELDS:** 7 tons per hectare

TASTING NOTES

Pack Size: 6/750ml

UPC: 8003738100044

The nose and palate share notes of strawberry, cedar, and tar. This medium to full-bodied wine is drinkable now or in a few years.

PAIRING SUGGESTIONS

Excellent with red meats (roasted, skewered, or grilled) or wild game.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Stainless steel fermentation and aging in oak barrels for 2 years. **BARRELS:** 2 years oak

AGING: Matured in wooden casks for two years and one year in the bottle. A wine suited to long aging.

PH: 3.54 | **TA:** 5.45

WEATHER: Hot & dry vintage. A rainy year until May. HARVEST: 10/10/2019

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