

20
19GIACOSA FRATELLI
Barolo Bussia

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Bold Reds

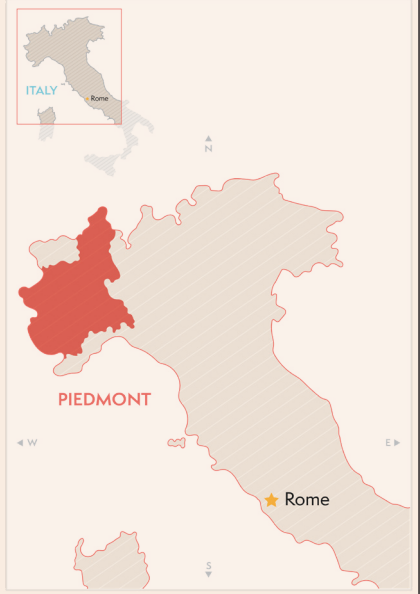

Pack Size: 6/750ml
UPC: 8003738100419

OVERVIEW

Giacosa Fratelli is a 5th-generation family-run, Piedmont winery founded in 1895 by sharecropper Giuseppe Giacosa, who bought their Neive winery after winning the Italian lottery. The family farms 50 hectares of vines across Piedmont including Monforte d'Alba and Castiglione Falletto in Barolo and Neive in Barbaresco. The family, including next generation twin brothers Mauro and Alessandro, deeply believe in reducing their consumption and carbon emissions. They work sustainably in the vineyard and winery - soon to be a zero emissions facility - to preserve the terroir and history of these traditional Piemonte wines.

100% Nebbiolo**Bussia****Nieve, Piedmont, Italy****14.5% Alc. by Vol.****Organically Produced****VINTAGE****RAINFALL:** 25 inches/year**BLOOM:** End of May**WEATHER:** Hot**HARVEST:** 10/9/19**GRAPES:** Average Brix 25**93 pts - Wine Enthusiast
CELLAR SELECTION****92 pts - James Suckling****SITE**

Estate-owned and organically-farmed vineyards in the famous Bussia cru in Monforte d'Alba. South-east oriented. Spurred cordon cultivation.

ELEVATION: 1345 ft**SOILS:** Clay and calcareous, rich in iron.**VINES:** 3500 plants/ha | Average age of vines: 29-43 years old**YIELDS:** 6 tons per hectare**WINEMAKING & TECHNICAL DATA****FERMENTATION:** Grapes are harvested by hand. Non-invasive winemaking, lengthy maceration.**BARRELS:** 3 years in big casks**AGING:** Aged in large 30 and 60 hectoliters casks for 3 years and an additional year in bottle.**PH:** 3.5 | **TA:** 5.4**BOTTLING DATE:** 9/3/24**TASTING NOTES**

A medium to full-bodied wine with fine-grained tannins that are integrated nicely. Find notes of ripe cherries, dried lavender, and florals followed by a long finish.

PAIRING SUGGESTIONS

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