

20
23GIACOSA FRATELLI
Nebbiolo d'Alba

DENOMINAZIONE DI ORIGINE CONTROLLATA

 **CATEGORY:** Bold Reds**Pack Size:** 12/750ml
UPC: 8003738100907**OVERVIEW**

The sandy soils in the Roero help produce an approachable Nebbiolo with all the classic markers - cherries, rose petals, a hint of tar - without the intense tannins that can make some Nebbiolos harder to drink in their youth. This is a great option to pop on a Tuesday night, or pour by the glass, while you wait for the Barolo and Barbaresco to age gracefully in the cellar.

VINTAGE

RAINFALL: 19.8 inches/year
BLOOM: Middle of June
WEATHER: Rainy
HARVEST: 02/10/2023
GRAPES: Average Brix 21

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

100% Nebbiolo**Neive, Piedmont, Italy****14% Alc. by Vol.****Organically Produced****Newly Released Vintage**
Press Scores Coming Soon**RECENT PRESS**

91 pts - James Suckling
90+ pts - Wine Advocate
90 pts - James Suckling

**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: 3.7 | **TA:** 5.69

BOTTLING DATE: 01/04/2025