

20
20GIACOSA FRATELLI
Barolo

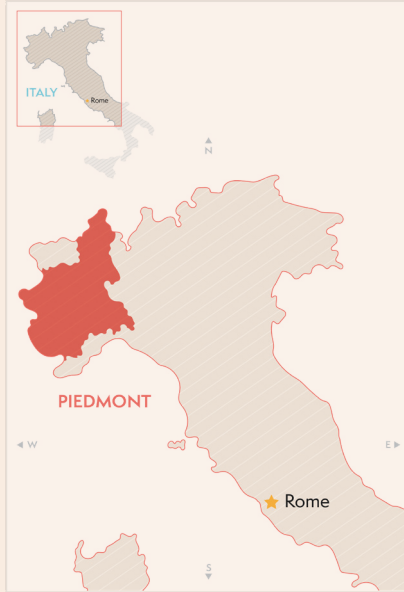
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Bold Reds**Pack Size:** 6/750ml
UPC: 8003738100044**OVERVIEW**

Combining the family's various Barolo sites, with the home vineyard of Bricco San Pietro in Monforte making up the largest component this Barolo DOCG reflects the family's signature style with fragrant aromas of rose petals, leather and tar. Matured in large wooden casks for two years and one year in the bottle, it's a wine well suited to aging.

100% Nebbiolo**Neive, Piedmont, Italy****14.5% Alc. by Vol.****Organically Produced****VINTAGE****RAINFALL:** 18 inches/year. Below average.e**BLOOM:** End of May**WEATHER:** Hot & dry vintage. A rainy year until May.**HARVEST:** October 10th, 2021**GRAPES:** Average Brix 25**Newly Released Vintage**
*Press Scores Coming Soon***SITE**

Grapes from Castiglione Falletto and Monforte. The vineyards have different exposure.

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**

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:** 3.6 | **TA:** 5.25