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GIACOSA FRATELLI

Barolo Scarrone 'Vigna Mandorlo' Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Icon Wines

Pack Size: 6/750ml
UPC: 8003738100525

OVERVIEW

One of only three producers making Barolo in Scarrone di Mandorlo in Castiglione Falletto. These hilltop, steep organic vineyards are closest to the village and named after the almond trees that thrive here. The riserva sees nearly four years of aging in botti and is extraordinarily long-lived in the cellar.

VINTAGE

RAINFALL: 25.7 inches/year. Below average.

BLOOM: End of May

WEATHER: Hot with some rain.

HARVEST: October 10th, 2015

GRAPES: Average Brix 24.8

SITE

This Barolo Riserva comes from the "Mandorlo" (almond tree) vineyard located in the Scarrone sub-area of Castiglione Falletto. Rigorous agronomic care enhances this special vineyard and only the best bunches are selected for this wine.

ELEVATION: 984-1246 ft

SOILS: Clay-calcareous soil, rich in micro elements of marine origin, alternated with layers of sandstone.

VINES: 3500 plants/ha | Average age of vines: 42 years

YIELDS: 6 tons per hectare

Nebbiolo, Lampia, Michet

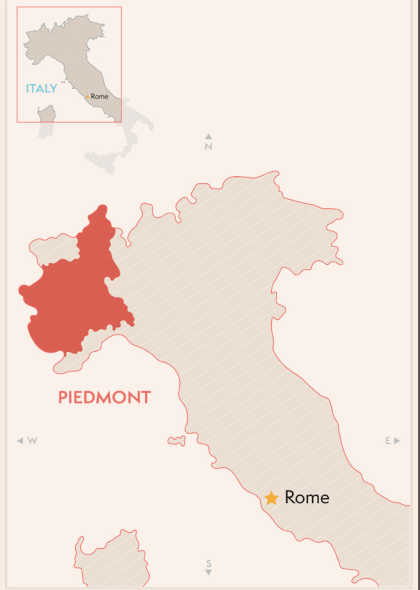
Vigna del Mandorlo

Neive, Piedmont, Italy

14.5% Alc. by Vol.

Organically Produced

94 pts - *James Suckling*



TASTING NOTES

Well structured and persistent on the palate. Expressive notes of rose, licorice, tobacco and white truffle.

PAIRING SUGGESTIONS

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

WINEMAKING & TECHNICAL DATA

FERMENTATION: The grapes are hand-harvested and carefully placed in large cases. They are left to rest for a night before undergoing crushing and de-stemming the next morning. A long submerged cap maceration for 55 days.

BARRELS: French oak barrels

AGING: 48 months in 30 hectoliter French oak and 1 year in stainless steel tanks.

PH: 3.6 | **TA:** 5.3

BOTTLING DATE: January 19th, 2024