

2014

GIACOSA FRATELLI

Barolo Scarrone 'Vigna Mandorlo'

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Icon Wines


Pack Size: 6/750ml
UPC: 8003738100518

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 varied soils yield Nebbiolo of depth and intensity combined with elegance.

VINTAGE

RAINFALL: 23.6 inches/year. Average.

BLOOM: End of May

WEATHER: Not very hot with a lot of water up to August

HARVEST: 10/02/2014

GRAPES: Average Brix 24.8

SITE

Located in Vigna del Mandorlo in Scarrone, in Castiglione Falletto, one of the most prestigious crus in Barolo. South oriented. Spurred cordon cultivation.

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: 40 years

YIELDS: 6 tons per hectare

100% Nebbiolo

Vigna del Mandorlo

Nieve, Piedmont, Italy

14.5% Alc. by Vol.

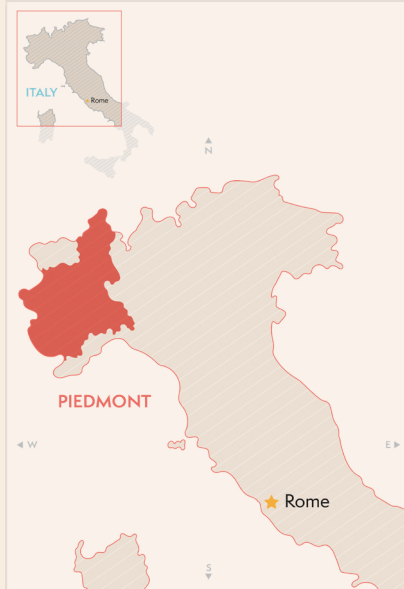
Organically Produced

93 pts - James Suckling

HISTORICAL PRESS

2013 **94 pts - Wine Enthusiast**

2012 **92 pts - James Suckling**

**WINEMAKING & TECHNICAL DATA**

FERMENTATION: Grapes are harvested by hand. Non-invasive winemaking, lengthy maceration.

BARRELS: 3 years in big casks

AGING: 3 years in 30 hectoliter casks followed by 2 years in bottle.

Well suited for long aging when stored correctly in a dark room and away from sudden temperature changes.

PH: 3.55 | **TA:** 5.45

TASTING NOTES

Take in aromas of fresh strawberry and cherry on the nose. The palate is juicy with chewy tannins and an interestingly delicious finish.

PAIRING SUGGESTIONS

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