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24GIACOSA FRATELLI
Dolcetto d'Alba Sarrocco

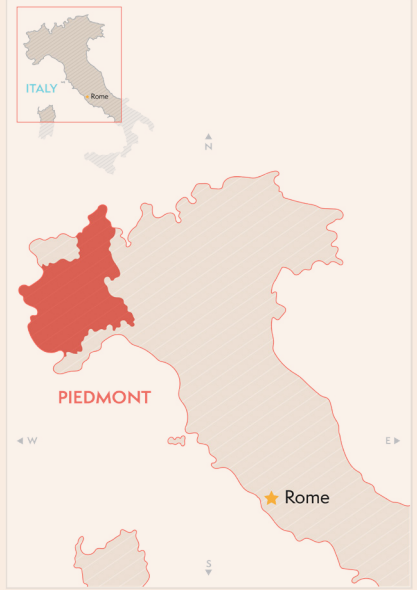
DENOMINAZIONE DI ORIGINE CONTROLLATA

 **CATEGORY:** Bold Reds**Pack Size:** 12/750ml
UPC: 8003738100228**OVERVIEW**

This is a rare single vineyard Dolcetto from the southernmost part of Barbaresco. It's a bright, fruity wine with fantastic acidity that will liven up simple Italian fare or sings on its own before a meal.

VINTAGE**RAINFALL:** 30.5 inches/year. More than average**BLOOM:** Middle of June**WEATHER:** Rainy vintage**HARVEST:** September 2024**GRAPES:** Average Brix 18**SITE**

Estate-owned organic vineyards in San Rocco, Treiso, located south of Barbaresco. The region is known for their hilltop vineyard sites and one of the few areas in the Langhe where forests still grow tall.

ELEVATION: 984 ft**SOILS:** Calcareous clay**VINES:** 3500 plants/ha | Average age of vines: 8-48 years old**YIELDS:** 80 tons per hectare**100% Dolcetto****Sarrocco****Nieve, Piedmont, Italy****12.5% Alc. by Vol.****Organically Produced****Newly Released Vintage**
Press Scores Coming Soon**TASTING NOTES**

The nose is filled with delicious fruity notes of raspberry and oranges. A bright and structured wine with firm tannins and a tight finish.

PAIRING SUGGESTIONS

A versatile pairing wine. Try with pastas, risotto or roasted chicken.

WINEMAKING & TECHNICAL DATA**FERMENTATION:** Vinification in stainless steel tanks. No oak aging to ensure freshness and maintain fruity aromas. Fermentation in stainless steel for 15 days.**AGING:** 10-12 months in glass-lined cement vats. Ready to drink now or gentle aging for several months can improve the characteristics.**PH:** 3.43 | **TA:** 5.3**BOTTLING DATE:** 3/19/25