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21GIACOSA FRATELLI
Barbaresco

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

🍷 **CATEGORY:** Bold Reds

Pack Size: 12/750ml
UPC: 8003738100037
Alc: 14.5%

[LEARN MORE ABOUT THE BRAND](#)**OVERVIEW****ABOUT THE WINE**

This Barbaresco is a beautiful study in the terroir of Giacosa Fratelli's home village of Neive and the perfect counterpoint to the single vineyard Basarin "Gianmate." Bright and ethereal, it makes quiet, thoughtful conversation at the table while "Gianmate" finds the grand piano in the next room and fills the house with music.

WINERY BACKGROUND

Giacosa Fratelli is a fifth-generation estate helmed by Maurizio Giacosa and his nephews, Alessandro and Mauro. Situated in Neive, in the heart of Barbaresco, they own over 150 acres of organically farmed vineyards in some of Piedmont's greatest terroirs – including Bussia in Monforte d'Alba and Vigna Mandorlo in Castiglione Falletto.

VINTAGE

HARVEST: September 29, 2021

VINTAGE NOTE: Maurizio Giacosa called 2021 "one of the best vintages of the century - as good as or better than 2016." Antonio Galloni echoed the praise, calling it a "great Barbaresco vintage" and saying that he would "be hard-pressed to cite consecutive vintages of such high quality."

SITE

Three distinct vineyards in Neive give a great snapshot of the commune. Basarin brings the power, Balluri the elegance and San Giuliano tends to straddle the line.

ELEVATION: 350ft

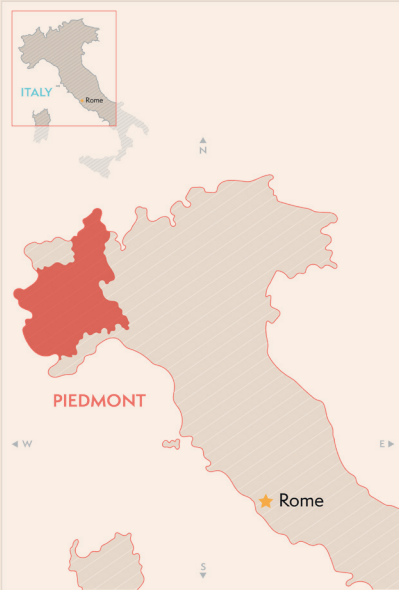
SOILS: Varied, with an emphasis on clay.

KEY FACTS

- **Estate Grown**
- **Organically Farmed**
- **A Beautiful Study in Neive's Terroir**
- **Spontaneous Fermentation**

PRESS

New Vintage
Press Coming Soon

**TASTING NOTES**

The nose and palate are a study in the purity of Nebbiolo. Bright and fresh, with electrifying acidity. Tart cherries, wild strawberries, orange peel and rose petals leap from the glass.

PAIRING SUGGESTIONS

A classic wine made for classic Italian fare. You can drink this through the whole meal, starting with salumi and cheese, progressing to pasta and finishing with a hearty secondi.

WINEMAKING & TECHNICAL DATA

VARIETAL COMPOSITION: 100% Nebbiolo

FERMENTATION: Grapes are harvested by hand. Stainless steel fermentation for 40 days.

AGING: Aged in large casks for a year.

WORTH KNOWING: Like all Giacosa wines, the Gianmate is fermented with native yeast.