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GIACOSA FRATELLI

Barbaresco Basarin 'Vigna Gianmate'

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

🍷 CATEGORY: Bold Reds



Pack Size: 6/750ml
UPC: 8003738100433
Alc: 14.5%

LEARN MORE ABOUT THE BRAND



OVERVIEW

ABOUT THE WINE

There are three distinct plots on the Basarin hillside, widely considered one of the top crus in Barbaresco, that are designated Vigna Gianmate. Giacosa Fratelli has vines in all of them. In the local dialect, "Basarin" translates roughly to "warm place" - much like Côte-Rôtie. This is a sun-kissed Barbaresco, and one of the few wines that Giacosa ages partially in new barrique. It's a refined and powerful example of Nebbiolo at its best.

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, 2020

VINTAGE NOTE: After a string of hard vintages, 2020 was a welcome relief. It was a warm year, with a long and stable growing season. Maurizio Giacosa called it "a very good year that produced incredibly long-lived wines."

SITE

Single vineyard Gianmate, located in the Basarin area, one of the most prestigious crus in Neive-Barbaresco. Organically farmed. South/South-East oriented. Spurred cordon cultivation.

ELEVATION: 820-980ft

SOILS: Clay-rich sandstone of marine origin with abundance of fossil finds.

KEY FACTS

- Estate Grown
- Organically Farmed
- Single Vineyard
- Spontaneous Fermentation

PRESS

93 pts - *Wine Enthusiast*
92 pts - *James Suckling*
17/20 - *Jancis Robinson*



TASTING NOTES

A fragrant wine with aromas of sour cherries, orange peel, and bark. Firm and textured with a spicy red-fruit finish.

PAIRING SUGGESTIONS

An ideal pairing with roasts or poultry.

WINEMAKING & TECHNICAL DATA

VARIETAL COMPOSITION: 100% Nebbiolo

FERMENTATION: Grapes are harvested by hand. Stainless steel fermentation for 40 days and aged in barriques for one year.

AGING: Aged in small barriques for a minimum of 2 years followed by a lengthy time in bottle.

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