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14GIACOSA FRATELLI  
**Barolo Scarrone 'Vigna Mandorlo'**

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

WINE CATEGORY: Icon Wines



**Pack Size:** 6/750ml  
**UPC:** 8003738100518

**OVERVIEW**

Giacosa Fratelli is a fourth generation family-run winery in the heart of Neive, Piedmont, passed down from father to son, brother to cousins. In 1895 Giuseppe Giacosa was a sharecropper, alongside his brothers, working the land in the hills of Langhe. He dreamed of owning a winery in the hills they were working and heard of one for sale however was a price the brothers could never afford. That night he dreamed of numbers and woke up to play them in the lottery. Fortune smiled upon Giuseppe and, with his winnings he bought the wine cellar. Today the winery continues to stand for what the family has always focused on for over 100 years - the naturalness of the land, sustainability of the winery, and quality of these amazing wines.

**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****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**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.

**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