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GIACOSA FRATELLI

Barolo Scarrone 'Vigna Mandorlo' Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Icon Wines


Pack Size: 6/750ml
UPC: 8003738100525

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.

*Nebbiolo, Lampia, Michet
Vigna del Mandorlo*

Nieve, Piedmont, Italy

14.5% Alc. by Vol.

Organically Produced

VINTAGE

RAINFALL: 23.6 inches/year. Average.

BLOOM: End of May

WEATHER: Hot but with some rain at the right time.

HARVEST: 10/01/2013

GRAPES: Average Brix 24.8

94 pts - James Suckling

SITE

This Barolo Riserva comes from the "Mandorlo" (almond tree) vineyard located in the Scarrone sub-area of Castiglione Falletto. Rigorous agronomic care enhances this special vineyard and only the best bunches are selected for this wine.

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**

Well structured and persistent on the palate. Expressive notes of rose, licorice, tobacco and white truffle.

PAIRING SUGGESTIONS

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

WINEMAKING & TECHNICAL DATA

FERMENTATION: The grapes are hand-harvested and carefully placed in large cases. They are left to rest for a night before undergoing crushing and de-stemming the next morning. A long submerged cap maceration for 55 days.

BARRELS: French oak barrels

AGING: 46 months in 30 hectoliter French oak and 1 year in stainless steel tanks.

PH: 3.56 | **TA:** 5.45