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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

OVERVIEW

Giacosa Fratelli is a 5th-generation family-run, Piedmont winery founded in 1895 by sharecropper Giuseppe Giacosa, who bought their Neive winery after winning the Italian lottery. The family farms 50 hectares of vines across Piedmont including Monforte d'Alba and Castiglione Falletto in Barolo and Neive in Barbaresco. The family, including next generation twin brothers Mauro and Alessandro, deeply believe in reducing their consumption and carbon emissions. They work sustainably in the vineyard and winery - soon to be a zero emissions facility - to preserve the terroir and history of these traditional Piemonte wines.

VINTAGE

RAINFALL: 14 inches/year. Below average.

BLOOM: End of May

WEATHER: Hot but with the right water and rainy until May.

HARVEST: 09/29/2020

GRAPES: Average Brix 26

SITE

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

ELEVATION: 820-980 ft

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

VINES: 3500 plants/ha | Average age of vines: 24 years old

YIELDS: 6 tons per hectare

100% Nebbiolo

Gianmate

Nieve, Piedmont, Italy

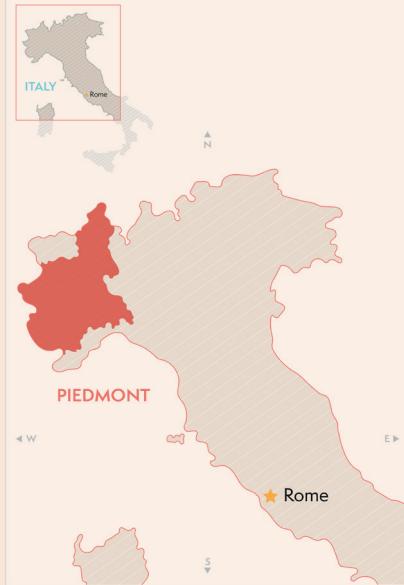
15% Alc. by Vol.

Organically Produced

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

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

BARRELS: This is the only Giacosa Fratelli wine that is aged in barrique (as opposed to the more traditional large barrels used for the other wines).

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

PH: 3.53 | **TA:** 6

BOTTLING DATE: July 9th, 2023