

20  
19

# 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 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.

**VINTAGE****RAINFALL:** 15.7 inches/year. Below average.**BLOOM:** End of May**WEATHER:** Hot but with the right water and rainy until May.**HARVEST:** 09/30/2019**GRAPES:** Average Brix 24.8**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: 23 years old**YIELDS:** 6 tons per hectare**100% Nebbiolo****Gianmate****Nieve, Piedmont, Italy****14.5% Alc. by Vol.****Organically Produced****92 pts** - James Suckling**91 pts** - Wine Enthusiast**91 pts** - Vinous**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:** 3.55 | **TA:** 5.62