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GIACOSA FRATELLI

Barolo Bussia

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Bold Reds


Pack Size: 6/750ml
UPC: 8003738100419

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: 23.6 inches/year. Below average.

BLOOM: End of May

WEATHER: Hot but regular water and some rain during harvest.

HARVEST: 10/10/2018

GRAPES: Average Brix 24.8

SITE

Estate-owned and organically-farmed vineyards in the famous Bussia cru in Monforte d'Alba. North-east oriented. Spurred cordon cultivation.

ELEVATION: 1345 ft

SOILS: Clay and calcareous, rich in iron.

VINES: 3500 plants/ha | Average age of vines: 29-43 years old

YIELDS: 6 tons per hectare

100% Nebbiolo

Bussia

Nieve, Piedmont, Italy

14.5% Alc. by Vol.

Organically Produced

92 pts - James Suckling

90 pts - Vinous

**TASTING NOTES**

A medium to full-bodied wine with fine-grained tannins that are integrated nicely. Find notes of ripe cherries, dried lavender, and florals followed by a long 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: Aged in large 30 and 60 hectoliters casks for 3 years and an additional year in bottle.

PH: 3.5 | **TA:** 5.47