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23GIACOSA FRATELLI
Roero Arneis

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

🍷 **CATEGORY:** Crisp Whites & Rosés**Pack Size:** 12/750ml
UPC: 8003738100211**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:** 13.7 inches/year. Below average.**BLOOM:** Beginning of June**WEATHER:** Hot and dry vintage with no rain during the growing season.**HARVEST:** September 3rd, 2023**GRAPES:** Average Brix 21**SITE**

Located in the Roero area of Piedmont, on the Northern bank of the Tanaro River.

ELEVATION: 820 - 884 ft.**SOILS:** Soft & sandy.**VINES:** 3500 plants/ha | Average age of vines: 13-43 years old**YIELDS:** 9 tons per hectare**100% Arneis****Neive, Piedmont, Italy****12.5% Alc. by Vol.****Organically Produced****Newly Released Vintage**
Press Scores Coming Soon**TASTING NOTES**

A full-bodied, velvety and dry wine with floral notes, white peach, and mint. Drink and enjoy young.

PAIRING SUGGESTIONS

Perfect as an aperitif or with seafood and shellfish.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Grapes are harvested manually then pressed gently. Temperature-controlled, stainless steel tank vinification to maintain the fragrant aromas of the varietal.

AGING: 10-12 months in glass-lined cement vats.**PH:** 3.28 | **TA:** 5.34**BOTTLING DATE:** January 24th, 2024