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GIACOSA FRATELLI Barolo

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Bold Reds



Pack Size: 6/750ml
UPC: 8003738100044

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: 19.68 inches/year. Below average.
BLOOM: End of May
WEATHER: Hot & dry vintage. A rainy year until May.
HARVEST: October 5th, 2020
GRAPES: Average Brix 25.3

SITE

Grapes from Castiglione Falletto and Monforte. The vineyards have different exposure.
ELEVATION: 980-1345 ft
SOILS: Marine sedimentation and muddy.
VINES: 3500 plants/ha | Average age of vines: 8-48 years old
YIELDS: 7 tons per hectare

100% Nebbiolo
Neive, Piedmont, Italy
14.5% Alc. by Vol.
Organically Produced

90 pts - James Suckling



TASTING NOTES

The nose and palate share notes of strawberry, cedar, and tar. This medium to full-bodied wine is drinkable now or in a few years.

PAIRING SUGGESTIONS

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

WINEMAKING & TECHNICAL DATA

FERMENTATION: Stainless steel fermentation and aging in oak barrels for 2 years.
BARRELS: 2 years oak
AGING: Matured in wooden casks for two years and one year in the bottle. A wine suited to long aging.
PH: 3.5 | **TA:** 5.57
BOTTLING DATE: February 27th, 2024