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# GIACOSA FRATELLI

## Barolo Scarrone 'Vigna Mandorlo'

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Icon Wines


**Pack Size:** 6/750ml  
**UPC:** 8003738100518

### 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.

**100% Nebbiolo**  
**Vigna del Mandorlo**  
**Nieve, Piedmont, Italy**  
**14.5% Alc. by Vol.**  
**Organically Produced**

**93 pts - James Suckling**

### HISTORICAL PRESS

2013 **94 pts - Wine Enthusiast**  
2012 **92 pts - James Suckling**

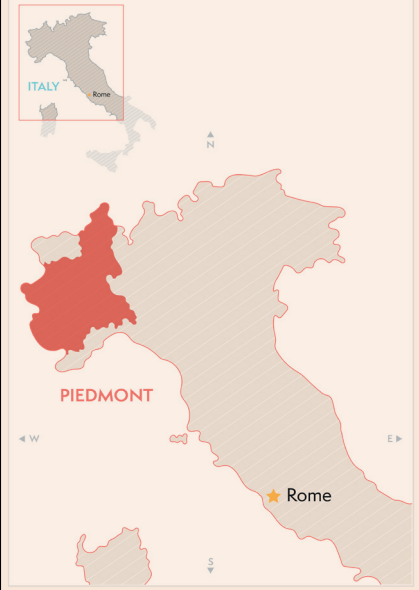
### VINTAGE

**RAINFALL:** 23.6 inches/year. Average.  
**BLOOM:** End of May  
**WEATHER:** Not very hot with a lot of water up to August  
**HARVEST:** 10/02/2014  
**GRAPES:** Average Brix 24.8

### SITE

Located in Vigna del Mandorlo in Scarrone, in Castiglione Falletto, one of the most prestigious crus in Barolo. South oriented. Spurred cordon cultivation.

**ELEVATION:** 984-1246 ft  
**SOILS:** Clay-calcareous soil, rich in micro elements of marine origin, alternated with layers of sandstone.  
**VINES:** 3500 plants/ha | Average age of vines: 40 years  
**YIELDS:** 6 tons per hectare



### TASTING NOTES

Take in aromas of fresh strawberry and cherry on the nose. The palate is juicy with chewy tannins and an interestingly delicious 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:** 3 years in 30 hectoliter casks followed by 2 years in bottle.  
Well suited for long aging when stored correctly in a dark room and away from sudden temperature changes.  
**PH:** 3.55 | **TA:** 5.45