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GIACOSA FRATELLI

Barolo Scarrone 'Vigna Mandorlo' Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Icon Wines


Pack Size: 6/750ml
UPC: 8003738100525

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.

*Nebbiolo, Lampia, Michet
Vigna del Mandorlo*

Nieve, Piedmont, Italy

14.5% Alc. by Vol.

Organically Produced

VINTAGE

RAINFALL: 23.6 inches/year. Average.

BLOOM: End of May

WEATHER: Hot but with some rain at the right time.

HARVEST: 10/01/2013

GRAPES: Average Brix 24.8

94 pts - James Suckling

SITE

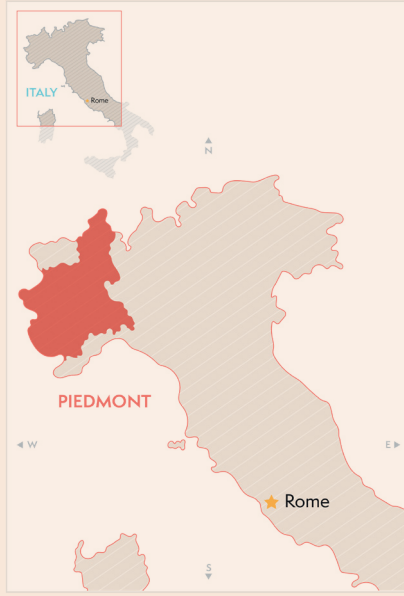
This Barolo Riserva comes from the "Mandorlo" (almond tree) vineyard located in the Scarrone sub-area of Castiglione Falletto. Rigorous agronomic care enhances this special vineyard and only the best bunches are selected for this wine.

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**

Well structured and persistent on the palate. Expressive notes of rose, licorice, tobacco and white truffle.

PAIRING SUGGESTIONS

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

WINEMAKING & TECHNICAL DATA

FERMENTATION: The grapes are hand-harvested and carefully placed in large cases. They are left to rest for a night before undergoing crushing and de-stemming the next morning. A long submerged cap maceration for 55 days.

BARRELS: French oak barrels

AGING: 48 months in 30 hectoliter French oak and 1 year in stainless steel tanks.

PH: 3.56 | **TA:** 5.45