# 20 21

# GIACOSA FRATELLI Nebbiolo d'Alba

DENOMINAZIONE DI ORIGINE CONTROLLATA

CATEGORY: Bold Reds



## 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 Nieve, Piedmont, Italy 14% Alc. by Vol. Organically Produced

## VINTAGE

RAINFALL: 15.7 inches/year. Below average.

**BLOOM:** End of May

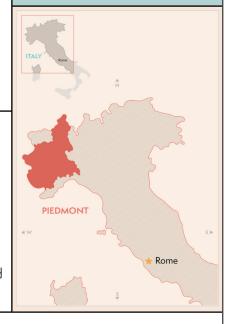
WEATHER: Hot & dry. Rainy until June.

HARVEST: 09/15/2021 GRAPES: Average Brix 23.7

## **91 pts** - James Suckling

## **RECENT PRESS**

2018 **90+ pts** - Wine Advocate
 2017 **90 pts** - James Suckling



**Pack Size:** 12/750ml **UPC:** 8003738100907

## SITE

Select vineyards on the northern bank of the Tanaro River (Roero). The vineyards have different exposures.

**ELEVATION:** 820-1150 ft.

**SOILS:** Sand

**YIELDS:** 8 tons per hectare

VINES: 3500 plants/ha | Average age of vines: 13-43 years old

## **TASTING NOTES**

Aromas of sour cherries, florals, and strawberries. This wine is fresh and fruit-driven. Packed with tight tannins and craveable notes.

### PAIRING SUGGESTIONS

An excellent pairing with grilled meats, roasts, fondue and medium-aged cheeses.

## WINEMAKING & TECHNICAL DATA

**FERMENTATION:** Vinification in stainless steel at controlled temperatures. Aged in wood for 10 months.

**BARRELS**: oak barrels

**AGING:** 10 months in large oak barrels plus a minimum of 12 months in bottle prior to release to allow for the flavors and complexity to properly blend and mature.

**PH:** 3.5 | **TA:** 5.67