

BRUNO GIACOSA

*B*runo Giacosa crafts some of the most prestigious Barolo and Barbaresco single vineyard wines in Piedmont and is one of the world's most respected wine producers. His winemaking philosophy combines a respect for tradition and conservative winemaking with the selected use of modern technology to obtain the best expression of each vineyard's terroir. He is convinced that great wines begin in the vineyard with the production of grapes cultivated by experienced growers. This belief pushes him to improve quality with every harvest. In the cellar, the goal is to produce a wine that maintains its identity from vine to bottle, so winemaking methods are therefore traditional and in full respect of the grape's typical characteristics.



2015 BARBERA D'ALBA FALLETTO DOC

Grape variety: Barbera

Subarea: Falletto in Serralunga d'Alba

Exposure: Southwest

Yield: 50 hL/ha

Harvest date: 22 September 2015

Fermentation and maceration: 15 days in stainless steel vats

Malolactic fermentation: completely developed

Refinement: 13 months in French oak barrels; 1 month in bottle

Bottling: May 2017

Alcohol: 15.2% vol.

Total acidity: 6.95 g/L

pH: 3.40

Total extract: 30.8 g/L

Sensory analysis:

Intense aromas and flavors of cherry, layered with hints of licorice, graphite, and plum preserves. Balanced and full-bodied on the palate with nicely integrated acidity.

Optimal period for consumption: 2017-2023