

# Bruno Giacosa

Bruno Giacosa's 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 traditional and in full respect of the grape's typical characteristics.

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## 2014 NEBBIOLO D'ALBA DOC

Grape variety: Nebbiolo

Vineyards: Various in the villages of Monteu Roero, Santo Stefano Roero and Vezza d'Alba

Exposure: Southwest and west

Age of vines: 18-25 years

Harvest date: 10-12 October 2014

Fermentation and maceration: 14 days in stainless steel vats

Malolactic fermentation: completely developed

Refinement: 14 months in French oak

Bottling: March 2016

Alcohol: 13.7% vol.

Total acidity: 5.85 g/L

pH: 3.55

Total extract: 28.5 g/L

### Sensory analysis:

The nose presents aromas of red fruit, orange peel and spices. The wine is well-balanced with good structure on the palate.

Optimal period for consumption: 2016-2024

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