

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 NEBBIOLO D'ALBA DOC VIGNA VALMAGGIORE

Grape variety: Nebbiolo

Vineyard: Valmaggiore (Village of Vezza d'Alba)

Exposure: Southwest

Yield: 45 hL/ha

Age of vines: 38 years old

Harvest date: 28-29 September 2015

Fermentation and maceration: 14 days in stainless steel vats

Malolactic fermentation: completely developed

Refinement: 14 months in French oak

Bottling: March 2017

Alcohol: 14.10% vol.

Total acidity: 5.50 g/L

pH: 3.60

Total extract: 28.5 g/L

Sensory analysis:

Subtle and elegant with red fruit and notes of dried flowers. On the palate, the tannins are present, but fine and well-integrated, and the wine showcases excellent freshness.

Optimal period for consumption: end of 2017-2027