

AZIENDA AGRICOLA FALLETTO

di Bruno Giacosa



NEIVE - ITALIA

2014 BARBARESCO DOCG

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.



Grape variety:	Nebbiolo
Vineyard exposure:	Southwest
Age of vines:	15 years old
Soil:	Calcareous clay with a good percentage of sand
Vineyard density:	4,000 vines per hectare
Yield:	54 hL/ha
Harvest date:	1-2 October 2014
Fermentation and maceration:	21 days in stainless steel vats
Malolactic fermentation:	completely developed
Refinement:	18 months in large, 110 hL Botti cask of French oak, 8 months in bottle
Bottling:	July 2016
Alcohol:	14.42% vol.
Total acidity:	5.72 g/L
pH:	3.56
Total extract:	28 g/L

Sensory analysis:

Intense, yet fine and elegant, with notes of raspberry and strawberry layered with tobacco and mineral tones. The wine finishes with refined, polished tannins.