

# 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.

## 2011 BARBARESCO ASILI RISERVA DOCG

Grape variety: Nebbiolo

Subarea: Asili (Village of Barbaresco)

Area: 2.8 ha

Exposure: South

Soil: Calcareous clay with a sandy vein

Age of vines: 19 years old

Harvest date: 20-21 September 2011

Fermentation and maceration: 15 days in stainless steel vats

Malolactic fermentation: developed

Refinement: 18 months in French oak + 24 months in bottle

Bottling: end of July 2013

Alcohol: 14.5% vol.

Total acidity: 5.70 g/L

pH: 3.6

Total extract: 29.7 g/L

### Sensory analysis:

A very fine and elegant wine with violet, orange peel, and red fruit notes. On the palate, silky tannins frame the long, luxurious finish.

Optimal period for consumption: 2016-2034



AZIENDA AGRICOLA FALLETTO

di Bruno Giacosa



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