

# 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.

## 2012 ASILI BARBARESCO DOCG

**Grape variety:** Nebbiolo

**Subarea:** Asili (Village of Barbaresco)

**Exposure:** South, Southwest

**Soil:** Calcareous clay with a good percentage of sand

**Age of vines:** 18 years old

**Harvest date:** 23-24 September 2012

**Fermentation and maceration:** 13 days in stainless steel vats

**Malolactic fermentation:** developed

**Refinement:** 18 months in French oak + 6 months in bottle

**Bottling:** July 2014

**Alcohol:** 14.5% vol.

**Total acidity:** 5.60 g/L

**pH:** 3.58

**Total extract:** 29.2 g/L

### Sensory analysis:

The nose offers red fruit characters and aromas of roses and dried flowers. The palate presents good structure supported by excellent freshness. Tannins are present, but they are sweet and silky.

**Optimal period for consumption:** 2016-2030



**AZIENDA AGRICOLA FALLETTO**  
di Bruno Giacosa



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