

AZIENDA AGRICOLA FALLETTO

di Bruno Giacosa



12057 NEIVE - ITALIA

2015 BARBARESCO ASILI

Vintage: This vintage started with an early budding of the vines followed by a normal spring and a very hot summer, especially during the month of July with temperatures much higher than normal. The wines made from the Nebbiolo grape in this vintage are fragrant and distinctly fruity with a good tannic plot and a medium to high structure. The 2015 Barbaresco Asili is the emblem of balance and fruitiness.



Grape variety	Nebbiolo
Subarea	Asili (Village of Barbaresco)
Area	2.5 ha
Vineyard exposure	South and southwest
Age of vines	18 years old
Soil	Calcareous clay with a sandy vein
Harvest date	September 22-24, 2015
Fermentation and maceration	17 days in stainless steel vats
Malolactic fermentation	completely developed
Refinement	18 months in large, 110hL Botti cask of French oak, 6 months in bottle
Bottling	July 2017
Alcohol	14.50% vol.
Total acidity	5.60 g/L
pH	3.53
Total extract	29.8 g/L
Optimal period for consumption	2020-2030

Sensory analysis

Intense garnet red color. Notes of raspberry, blackcurrant and wild strawberry are found on the nose. On the palate, good structure is matched with freshness of fruit and fine tannins.