



*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 ALBESANI SANTO STEFANO BARBARESCO DOCG

Grape variety: Nebbiolo

Subarea: Albesani

Vineyard: Santo Stefano (Neive)

Exposure: Southwest

Age of vines: 15-35 years

Harvest date: September 19-20, 2011

Fermentation and maceration: 15 days in stainless steel vats

Refinement: 18 months in barrel; 5 months in bottle

Bottling: beginning of July 2013

Alcohol: 14.6% vol.

Total acidity: 5.45 g/L

pH: 3.57

Total extract: 29.2 g/L

### Sensory analysis:

A medium-bodied and structured wine that exhibits strawberry, dried cherry, tobacco and spice. The finish presents lifted fruit aromas and is especially well-balanced.

Optimal period for consumption: 2015-2030

