

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.

2015 ROERO ARNEIS DOCG

Grape variety: Arneis

Vineyards:

Select vineyards in the villages of Vezza d'Alba, Monteu Roero, Santo Stefano Roero, Canale, Montà d'Alba

Age of vines: 15-22 years

Vinification: Stainless steel vats

Length of fermentation: 10-15 days

Malolactic fermentation: not developed

Refinement: 4 months in stainless steel vats + 1 month in bottle

Bottling: February 2016

Alcohol: 13.65% vol.

Total acidity: 5.55 g/L

pH: 3.32

Total extract: 22.5 g/L

Sensory analysis:

The nose presents pineapple, pear and apricot notes with floral hints. On the palate, it is fresh, full-bodied, with mineral notes and a persistent finish.

Optimal period for consumption: 2016-2018

