

BRUNO GIACOSA

One of the legendary winemakers of the world, Bruno Giacosa crafted the most prestigious single-vineyard Barolo and Barbaresco wines during a career that spanned nearly eight decades. He joined the family business at the age of 15, representing the third generation of his Langhe winemaking family. Giacosa's unflinching pursuit of perfection, his unrivaled palate and his intimate knowledge of vineyards in the Langhe quickly drew recognition and helped establish Piedmont as a leading wine region. In 1980, Giacosa began to acquire prime parcels in Serralunga d'Alba, La Morra and Barbaresco to produce wines that are rightly regarded as the finest expressions of Nebbiolo. His legacy rests with daughter Bruna, who continues to uphold her father's winemaking philosophy to respect traditional techniques while using the best of modern technology. The goal is for each distinguished site to produce articulate, unique wines.



2017 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: 70-24 years

Yield: 70 hL/ha

Vinification: Stainless steel vats

Length of fermentation: 25-30 days

Malolactic fermentation: not developed

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

Bottling: February 2018

Alcohol: 13.7% vol.

Total acidity: 5.45 g/L

pH: 3.29

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: 2018-2021