

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.

2014 BARBERA D'ALBA FALLETTO DOC

Grape variety: Barbera

Subarea: Falletto in Serralunga d'Alba

Exposure: Southwest

Harvest date: October 7, 2014

Fermentation and maceration: 15 days in stainless steel vats

Malolactic fermentation: completely developed

Refinement: 14 months in French oak barrels; 1 month in bottle

Bottling: April 2016

Alcohol: 14.5% vol.

Total acidity: 6.05 g/L

pH: 3.48

Total extract: 28.9 g/L

Sensory analysis:

Intense aromas and flavors of cherry, layered with hints of licorice and plum preserves. Balanced and full-bodied on the palate with nicely integrated acidity.

Optimal period for consumption: 2016-2022



AZIENDA AGRICOLA FALLETTO
di Bruno Giacosa



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