

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 DOLCETTO D'ALBA DOC

Grape variety: Dolcetto

Vineyards:

Select vineyards in the villages of Neive, Neviglie, Treiso and Alba

Exposure: Southeast/Southwest/East

Yield: 55 hl/ha

Vinification: Stainless steel vats

Fermentation and maceration:

7 days in stainless steel vats; 5 days of maceration

Malolactic fermentation: completely developed

Refinement: 7 months in stainless steel vats

Bottling: April 2016

Alcohol: 14% vol.

Total acidity: 5.15 g/L

pH: 3.56

Total extract: 29.5 g/L

Sensory analysis:

Intense and complex, with cherry, strawberry and blackberry notes. On the palate, the wine is full-bodied and well-balanced, with good freshness.

Optimal period for consumption: 2016-2018

