

BRUNO GIACOSA

*B*runo Giacosa crafts some of the most prestigious Barolo and Barbaresco single vineyard wines in Piedmont and is one of the world's most respected wine producers. His 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 therefore traditional and in full respect of the grape's typical characteristics.



2016 DOLCETTO D'ALBA FALLETTO DOC

Grape variety: Dolcetto

Subarea: Falletto di Serralunga and Lirano in Sinio

Exposure: Southwest/West

Yield: 55 hL/Ha

Fermentation and maceration:
9 days in stainless steel vats with 6 days of maceration

Malolactic fermentation: completely developed

Refinement: 6 months in stainless steel vats; 1 month in bottle

Bottling: May 2017

Alcohol: 14.5% vol.

Total acidity: 5.60 g/L

pH: 3.43

Total extract: 28.8 g/L

Sensory analysis:
Black cherry and blackberry fruit aromas lifted by floral and spice notes. Rich, ripe fruit on the palate, with a finish accented by broad, dusty tannins and a note of mocha.

Optimal period for consumption: 2017-2020