

AZIENDA AGRICOLA FALLETTO

di Bruno Giacosa



12057 NEIVE - ITALIA

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.

2008 LE ROCCHES DEL FALLETTO RISERVA BAROLO DOCG

Grape variety: Nebbiolo

Subarea: Falletto (Le Rocche vineyard in the village of Serralunga d'Alba)

Exposure: South

Age of vines: 35 years

Harvest date: 4-5 October 2008

Fermentation and maceration: 15 days in stainless steel vats

Malolactic fermentation: completely developed

Refinement: 36 months in French oak barrels + 24 months in bottle

Bottling: May 2011

Alcohol: 14.50% vol.

Total acidity: 5.65 g/L

pH: 3.60

Total extract: 29.5 g/L

Sensory analysis:

Complex nose of dried rose petal, ripe fruit, orange peel, truffle and spice lead to a palate that is generous and full-bodied, but still precise and elegant.

Optimal period for consumption: 2014-2034

