

AZIENDA AGRICOLA FALLETTO

di Bruno Giacosa

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BARBARESCO 2007 ASILI RISERVA

Grape variety: Nebbiolo

Subarea: Asili (Village of Barbaresco)

Area: 2.5 hectares

Exposure: South

Altitude: 250 m above sea level

Soil: clay-calcareous ground with sandy veins

Age of vines: 10-15 years

Vineyard density: 4.000 vines per hectare

Yield: 45 hL/hectare

Harvest date: 17 September

Fermentation and maceration: in stainless steel vats for about 10 days

Malolactic fermentation: developed

Refinement: 24 months in French oak barrels (Allier) + 24 months in bottle

Bottling: July 2009

Bottles produced: 10,548 bottles 0.75 lt; 1,480 magnum 1.5 lt; 200 magnum 3.00 lt

Alcohol: 14.40 %vol.

Total acidity: 5.35 g/L

pH: 3.56

Total extract: 28 g/L

Sensory analysis:

Intense red garnet color. The bouquet is very fine and elegant, with violets, orange peel and red fruit notes. On the mouth it is structured, well-balanced, with velvety tannins, of long tenacity.

Optimal period for consumption: 2012-2030