

AZIENDA AGRICOLA FALLETTO

di Bruno Giacosa

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BAROLO 2008 FALLETTO

Grape variety: Nebbiolo

Subarea: Falletto (Village of Serralunga d'Alba)

Exposure: Southwest

Yield: 45 hl/hectare

Age of vines: 15-20 years

Harvest date: 4 October 2008

Fermentation and maceration: 15 days in stainless steel vats

Malolactic fermentation: completely developed

Refinement: 30 months in French oak barrels + 8 months in bottle

Bottling: July 2011

Bottles produced: 5,935 bottles 0.75 lt.; 637 magnum 1.5 lt.

Alcohol: 14.60% vol.

Total acidity: 5.45 g/L

pH: 3.60

Total extract: 27.5 g/L

Sensory analysis:

Red garnet color. Intense fragrance with spicy, red fruit and dried flowers notes. On the palate, it is structured, robust, full and well-balanced.

Optimal period for consumption: 2013-2022