

AZIENDA AGRICOLA FALLETTO

di Bruno Giacosa

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BARBARESCO 2009 ASILI

Grape variety: Nebbiolo

Subarea: Asili (Village of Barbaresco)

Area: 2.5 hectares

Exposure: South-West

Altitude: 250 m above sea level

Soil: clay-calcareous soil with good percentage of sand

Age of vines: 10-15 years

Vineyard density: 4.000 vines per hectare

Yield: 45 hL/hectare

Harvest date: 25 September 2009

Fermentation and maceration: in stainless steel vats for 15 days

Malolactic fermentation: developed

Refinement: 18 months in French oak barrels (Allier) + 2 months in bottle

Bottling: July 2011

Bottles produced: 7,253 bottles 0.75 lt.

Alcohol: 14.50% vol.

Total acidity: 5.40 g/L

pH: 3.51

Total extract: 27.1 g/L

Sensory analysis:

Red garnet color with orange glints. In the nose, an intense ethereal note of red fruit, strawberry and rose scent is perceived. The flavor is full, warming, with velvety tannins.

Optimal period for consumption: 2012-2022