

Bruno Giacosa

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.

2012 ASILI BARBARESCO DOCG

Grape variety: Nebbiolo

Subarea: Asili (Village of Barbaresco)

Exposure: South, Southwest

Soil: Calcareous clay with a good percentage of sand

Age of vines: 18 years old

Harvest date: 23-24 September 2012

Fermentation and maceration: 13 days in stainless steel vats

Malolactic fermentation: developed

Refinement: 18 months in French oak + 6 months in bottle

Bottling: July 2014

Alcohol: 14.5% vol.

Total acidity: 5.60 g/L

pH: 3.58

Total extract: 29.2 g/L

Sensory analysis:

The nose offers red fruit characters and aromas of roses and dried flowers. The palate presents good structure supported by excellent freshness. Tannins are present, but they are sweet and silky.

Optimal period for consumption: 2016-2030



AZIENDA AGRICOLA FALLETTO
di Bruno Giacosa



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