

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 FALLETTO BAROLO DOCG

Grape variety: Nebbiolo

Subarea: Falletto (village of Serralunga d'Alba)

Exposure: Southwest

Age of vines: 18-21 years old

Harvest date: 28-29 September 2012

Fermentation and maceration: 18 days in stainless steel vats

Malolactic fermentation: completely developed

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

Bottling: March 2016

Alcohol: 14.45% vol.

Total acidity: 5.75 g/L

pH: 3.59

Total extract: 30.6 g/L

Sensory analysis:

Intense, elegant and complex nose with red fruit, floral and spice notes. The palate presents good freshness, excellent structure and fine, velvety tannins.

Optimal period for consumption: 2016-2030



AZIENDA AGRICOLA FALLETTO
di Bruno Giacosa



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