

AZIENDA AGRICOLA FALLETTO

di Bruno Giacosa



NEIVE - ITALIA

2011 FALLETTO VIGNA LE ROCHE RISERVA BAROLO DOCG

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runo 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.



Grape variety:	Nebbiolo
Subarea:	Falletto (village of Serralunga d'Alba)
Vineyard:	Le Rocche
Vineyard exposure:	South
Age of vines:	38 years old
Yield:	45 hL/ha
Harvest date:	22-23 September 2011
Fermentation and maceration:	20 days in stainless steel vats
Malolactic fermentation:	completely developed
Refinement:	33 months in large, 110hL Botti cask of French oak, 27 months in bottle
Bottling:	July 2014
Alcohol:	14.50% vol.
Total acidity:	5.70 g/L
pH:	3.64
Total extract:	30.5 g/L
Optimal period for consumption:	2018-2035

Sensory analysis:

Elegant and refined on the nose with notes of mature red fruit, rose petal and dried flowers. On the palate, the wine showcases a silky texture, full body, good acidity and velvety tannins.