

AZIENDA AGRICOLA FALLETTO

di Bruno Giacosa



NEIVE - ITALIA

2013 RABAJÀ BARBARESCO 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:	Rabajà (village of Barbaresco)
Vineyard exposure:	Southwest
Age of vines:	18-20 years old
Soil:	Calcareous clay
Vineyard density:	4,000 vines per hectare
Yield:	45 hL/ha
Harvest date:	October 14, 2013
Fermentation and maceration:	22 days in stainless steel vats
Malolactic fermentation:	completely developed
Refinement:	30 months in large, 110hL Botti cask of French oak, 7 months in bottle
Bottling:	July 2016
Alcohol:	14.50% vol.
Total acidity:	5.80 g/L
pH:	3.49
Total extract:	28.9 g/L
Optimal period for consumption:	2018-2030

Sensory analysis:

Spice, violets and fruit aromas of strawberries, plums and orange peel lead to a palate that is full bodied, structured and refined. A persistent finish marked by minerality and herbal characteristics.