

# BRUNO GIACOSA

*B*runo Giacosa crafts some of the most prestigious Barolo and Barbaresco single vineyard wines in Piedmont and is one of the world's most respected wine producers. His 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 therefore traditional and in full respect of the grape's typical characteristics.



## 2015 NEBBIOLO D'ALBA DOC

**Grape variety:** Nebbiolo

### **Vineyards:**

Various in the villages of Monteu Roero, Santo Stefano Roero and Vezza d'Alba

**Exposure:** Southwest and west

**Age of vines:** 18-25 years

**Harvest date:** 30 September – 1 October 2015

**Fermentation and maceration:** 14 days in stainless steel vats

**Malolactic fermentation:** completely developed

**Refinement:** 14 months in French oak

**Bottling:** March 2017

**Alcohol:** 13.9% vol.

**Total acidity:** 5.60 g/L

**pH:** 3.55

**Total extract:** 28.5 g/L

### **Sensory analysis:**

The nose presents aromas of red fruit, orange peel and spices. The wine is well-balanced with good structure and lively acidity on the palate.

**Optimal period for consumption:** 2016-2024