

# BRUNO GIACOSA

One of the legendary winemakers of the world, Bruno Giacosa crafted the most prestigious single-vineyard Barolo and Barbaresco wines during a career that spanned nearly eight decades. He joined the family business at the age of 15, representing the third generation of his Langhe winemaking family. Giacosa's unflinching pursuit of perfection, his unrivaled palate and his intimate knowledge of vineyards in the Langhe quickly drew recognition and helped establish Piedmont as a leading wine region. In 1980, Giacosa began to acquire prime parcels in Serralunga d'Alba, La Morra and Barbaresco to produce wines that are rightly regarded as the finest expressions of Nebbiolo. His legacy rests with daughter Bruna, who continues to uphold her father's winemaking philosophy to respect traditional techniques while using the best of modern technology. The goal is for each distinguished site to produce articulate, unique wines.



## 2018 SPUMANTE METODO TRADIZIONALE EXTRA BRUT

**Grape variety:** Pinot Nero

**Vineyards:** Village of Casteggio (Oltrepò Pavese, Pavia)

**Yield:** 50 hL/ha

**Vinification:** Stainless steel vats

**Length of fermentation:** 15 days

**Length of secondary fermentation:** 60 days

**Malolactic fermentation:** not developed

**Refinement:** 25 months on the yeast

**Bottling:** May 2019

**First disgorgement:** April 2021

**Alcohol:** 13% vol.

**Total acidity:** 6.00 g/L

**Residual sugar:** 4.5 g/L

**pH:** 3.27

**Total extract:** 26 g/L

### **Sensory analysis:**

Straw colored with fine perlage. The nose presents floral aromas with complex and rich notes of almond and brioche. On the palate, the wine is fresh, fragrant and balanced.

**Optimal period for consumption:** 2021-2029