



Giacosa Fratelli



Barbaresco Basarin "Vigna Gianmatè" Denomination of Controlled and Guaranteed Origin

The soil peculiarities, the climatic conditions from its south/southeasterly exposure straddling the ridge of the hill, the resting period in small oak casks and lengthy ageing in the bottle give the Barbaresco from this vineyard particular elegance in the fruity notes and roundness of the tannins.

The clay-rich sandstones of Gianmatè Vineyard give the grapes, therefore the wine organoleptic characteristics, and an aromatic complexity unlike those obtained from the remaining section of the Basarin hill.

With scents of vanilla, an austere tannin and considerably pleasant persistence on the palate.

Vine species: Nebbiolo.

Colour: from ruby red it changes, with age, to garnet red.

Bouquet: intense and at the same time delicate: reminiscent of violets, fruit, and currant gelatine.

Taste: dry, smooth, full-bodied, and delicately velvety.

Min. alcoholic strength: 12,5% vol.

Ageing: wine suited to long ageing.

Store: bottle horizontally, in a dark room and away from sudden temperature changes.

Serve: at room temperature approx. 18°C.

Ideal with roast meats and feathered game.



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