



Giacosa Fratelli



Barbaresco

Denomination of Controlled and Guaranteed Origin

Also originating from the Nebbiolo vine species, as already mentioned it is greatly influenced by the characteristics of the soil in which it grows and by the microclimate generated by the day and night temperatures, as well as the sun irradiation.

For this reason, even vineyards growing in the same subarea produce grapes, and therefore wine, with different organoleptic characteristics. Initially less austere than Barolo, it is aged in oak casks for at least 12 months, after two years it acquires the right to the DOCG wine denomination.

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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