



*Giacosa Fratelli*



## Barolo Scarrone "Vigna Mandorlo"

Denomination of Controlled and Guaranteed Origin

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Cultivated in the vineyard with the same name, located in the subarea of Scarrone in Castiglione Falletto. A long undisturbed maceration allows us to extract what the grapes have accumulated in the vineyard. Maturing in 30 hectolitre oak casks recombines the infinite components and softens the asperity.

The wine obtained is rich in polyphenols, which, in addition to giving it an intense, deep garnet red colour, gives it a powerful structure, austerity and at the same time is extremely pleasant on the nose and palate. It is the patience and maturing in the bottle that enables this wine to express the charm of its complexity.

With notes of spices, liquorice, tabacco, and white truffle.

The captions on the label have been designed to reproduce the way in which the vine rows grow at the foot of Castiglione Falletto castle and with a stylised image of an almond in the centre of the label.

**Vine species:** Nebbiolo.

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

**Bouquet:** ample and persistent, flowery with hints of rose, complex even up to leather and tar.

**Taste:** dry, full-bodied, well proportioned, and even velvety.

**Min. alcoholic strength:** 13% vol.

**Ageing:** a 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.

Excellent with red meats (both roasted, skewered, or grilled) and especially with wild game.



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