



WINERY	Giacosa Fratelli
WINE	Barbaresco DOCG Basarin Vigna Gianmate'
REGION	Piemonte
VARIETAL	100% Nebbiolo
LOCATION OF VINEYARDS	Gianmate' vineyard (2ha) within the subarea of Basarin in Neive.
ORIENTATION	South/South-East (straddling the ridge of the hill)
ALTITUDE	250-300 meters a.s.l.
TYPE OF PLANTING	Organic, not certified
SOIL	Clay-rich sandstone of marine origin with abundance of fossil finds.
VINIFICATION & AGING	Grapes are harvested by hand. Aged in barriques for a minimum of 2 years followed by lengthy time in bottle. This is the only wine that is aged in barrique (as opposed to the more traditional ageing in large wood used for the other wines)
ALCOHOL CONTENT	14%
TOTAL PRODUCTION	7,000 bottles
OENOLOGIST	Maurizio Giacosa

TASTING NOTES

Barbaresco Gianmate' is a quintessential Piedmontese wine, made with 100% Nebbiolo grapes from a single-vineyard. The clay-rich sandstones, the ideal south-southeasterly exposure straddling the ridge of the hill, the ageing in small barrels and lengthy time in bottle give the Barbaresco from this vineyard particular elegance of fruity notes and roundness of tannins. Ideal with roasted, grilled meat or game.

ABOUT THE WINERY

The Giacosa Fratelli winery is located in Neive, in the heart of the Langhe region. Founded by Giuseppe Giacosa in 1895, the winery was later expanded by his son Leone, who devoted all his time to improving the vinification and aging techniques of the Langhe's typical wines. After 1960, Leone turned the business over to his sons, Valerio and Renzo (the actual 'fratelli' in the winery name), who further expanded and acquired cru vineyards like Bussia (Barolo) and Basarin (Barbaresco). Currently, the winery is run by Maurizio and Paolo Giacosa (Valerio and Renzo's sons) who manage some 50ha of vineyards with a yearly production of approx. 800,000 bottles.

The secret for producing fine wines lies in the land and Giacosa has given a green approach by installing solar panels for energy, managing and channelling rain water, eliminating pesticides and herbicides, using grape skins for fertilization. In the wine cellar, technology and innovation work alongside traditional techniques, allowing Giacosa to produce a distinct range of wines, at great value and outstanding quality.

www.giacosa.it