



WINERY	Giacosa Fratelli
WINE	Barolo DOCG Bussia
REGION	Piemonte
VARIETAL	100% Nebbiolo
LOCATION OF VINEYARDS	Bussia vineyard (Monforte d'Alba)
ORIENTATION	North-East
ALTITUDE	410 meters a.s.l.
TYPE OF PLANTING	Organic, not certified
SOIL	Clay and calcareous elements of marine sedimentation, rich in iron.
VINIFICATION & AGING	Grapes are harvested by hand. Non-invasive wine-making, lengthy maceration and ageing in large casks of 30 and 60 hectoliters for 3 years, followed by 1 year in bottle.
ALCOHOL CONTENT	13.5-14%
TOTAL PRODUCTION	20,000 bottles
OENOLOGIST	Maurizio Giacosa

### TASTING NOTES

This Barolo, from the famous Bussia cru in Monforte d'Alba, offers typical aromas of dark berry, hints of rose, leather and tar. Firm on the palate with notes of licorice, black pepper and a black cherry core. A structured Barolo with good concentration, well-integrated tannins and great ageing potential. Excellent with red meats (roasted or grilled) and wild 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](http://www.giacosa.it)