



WINERY	Giacosa Fratelli
WINE	Nebbiolo d'Alba DOC
REGION	Piemonte
VARIETAL	100% Nebbiolo
LOCATION OF VINEYARDS	Selected vineyards on the northern bank of the Tanaro River (Roero)
TYPE OF PLANTING	Organic, not certified
SOIL	Calcareous clay
VINIFICATION & AGING	Grapes are harvested by hand. Vinification in stainless steel at controlled temperatures. Aged for 10 months in large barrels plus a minimum of 12 months in bottle prior to release.
ALCOHOL CONTENT	13%
TOTAL PRODUCTION	60,000 bottles
OENOLOGIST	Maurizio Giacosa

TASTING NOTES

Giacosa Fratelli Nebbiolo d'Alba is made with 100% organically-grown grapes, sourced from selected vineyards in the Roero area (the Northern bank of the Tanaro river). Light to medium color typical of Nebbiolo, loaded with notes of violets, roses and spices; lively and fruity on the palate with balanced tannins and acidity. Excellent accompaniment to roasts and grilled meat, foundues and medium-aged cheeses.

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, emulating 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