

20
22GIACOSA FRATELLI
Dolcetto d'Alba Sarrocco

DENOMINAZIONE DI ORIGINE CONTROLLATA

 **CATEGORY:** Bold Reds


Pack Size: 12/750ml
UPC: 8003738100228

OVERVIEW

Giacosa Fratelli is a 5th-generation family-run, Piedmont winery founded in 1895 by sharecropper Giuseppe Giacosa, who bought their Neive winery after winning the Italian lottery. The family farms 50 hectares of vines across Piedmont including Monforte d'Alba and Castiglione Falletto in Barolo and Neive in Barbaresco. The family, including next generation twin brothers Mauro and Alessandro, deeply believe in reducing their consumption and carbon emissions. They work sustainably in the vineyard and winery - soon to be a zero emissions facility - to preserve the terroir and history of these traditional Piemonte wines.

100% Dolcetto**Sarrocco****Nieve, Piedmont, Italy****13% Alc. by Vol.****Organically Produced****VINTAGE****RAINFALL:** 17.3 inches/year. Below average.**BLOOM:** Beginning of June**WEATHER:** Hot & dry vintage. No rain during the season.**HARVEST:** 09/10/2022**GRAPES:** Average Brix 21.5**90 pts - James Suckling****SITE**

Estate-owned organic vineyards in San Rocco, Treiso, located south of Barbaresco. The region is known for their hilltop vineyard sites and one of the few areas in the Langhe where forests still grow tall.

ELEVATION: 984 ft**SOILS:** Calcareous clay**VINES:** 3500 plants/ha | Average age of vines: 8-48 years old**YIELDS:** 80 tons per hectare**TASTING NOTES**

The nose is filled with delicious fruity notes of raspberry and oranges. A bright and structured wine with firm tannins and a tight finish.

PAIRING SUGGESTIONS

A versatile pairing wine. Try with pastas, risotto or roasted chicken.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Vinification in stainless steel tanks. No oak aging to ensure freshness and maintain fruity aromas. Fermentation in stainless steel for 15 days.

AGING: 10-12 months in glass-lined cement vats. Ready to drink now or gentle aging for several months can improve the characteristics.

PH: 3.48 | **TA:** 5.63