



Giacosa Fratelli

BARBARESCO 'GIANMATE' DOCG

Fratelli Giacosa Barbaresco is 100% Nebbiolo from a single-vineyard, Gianmate, located in the Basarin area, one of the most prestigious crus in Neive-Barbaresco. Organically farmed. 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 – distinct from the rest of the Basarin hill. This is also the only Fratelli Giacosa wine that is aged in barriques (as opposed to the more traditional large barrels used for the other wines). Barbaresco Gianmate is ideal for special occasions paired with roasted, grilled meat or game.

GRAPE	100% Nebbiolo
LOCATION OF VINEYARDS	Gianmate' vineyard (2ha) within the subarea of Basarin in Neive
ORIENTATION	South/South-East
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	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.
ALCOHOL CONTENT	14%
TOTAL PRODUCTION	7,000 bottles
OENOLOGIST	Maurizio Giacosa



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