



Giacosa Fratelli

NEBBIOLO D'ALBA DOC

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). This wine ages 10 months in large oak barrels and a minimum of 12 months in bottle to allow for flavors and complexity to properly blend and mature.

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, fondues, and medium-aged cheeses.

GRAPE	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	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.
ABV	13%
TOTAL PRODUCTION	60,000 bottles
OENOLOGIST	Maurizio Giacosa



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