



Giacosa Fratelli

BAROLO DOCG

Barolo is the most illustrious and austere son of the great vine species: Nebbiolo. Cultivating the Nebbiolo vine species in hilly regions was mentioned as far back as 1512 in the “Locì Murre” Statutes. It can be a rather unpredictable vine species, which only expresses its best in the most suitable environments.

The variableness of expression is also reflected in its name: there are those who say Nebbiolo takes its name from the Italian word *nebbia* meaning mist/fog, which accompanies the late ripening. Others say it comes from the misty layer of bloom that covers the grapes, and yet others argue it is a metamorphosis of the adjective “noble.”

For the Nebbiolo, perhaps more than for any other vine species, the grandness of this wine depends on the location of the vineyard in which it is cultivated. Nebbiolo only becomes Barolo after maturing in wooden casks for two years and one year in the bottle.

GRAPE	100% Nebbiolo
LOCATION OF VINEYARDS	Cascina Canavere, in the subareas of Bussia and Bricco San Pietro, in Monforte d’Alba; and Vigna Mandorlo, in the subarea of Scarrone, in Castiglione Falletto.
ORIENTATION	South
ALTITUDE	300-410 meters a.s.l.
TYPE OF PLANTING	Organic, not certified
SOIL	Clay and calcareous; rich in iron (Cascina Canavere) and with grey-blue marl and sandstone (Vigna Mandorlo)
VINIFICATION	Grapes are harvested by hand. Non-invasive wine-making, lengthy maceration and ageing in large casks of 30 and 60 hectoliters for two years followed by a year in bottle.
ABV	13%
OENOLOGIST	Maurizio Giacosa



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