

# BARBARESCO D.O.C.G. GIACOSA



## TECH

**Grapes:** 100% nebbiolo.

**Vineyard:** Located in the "Giacosa" denomination area (Cru) in the south-west exposure at 400-420 metres above sea level.

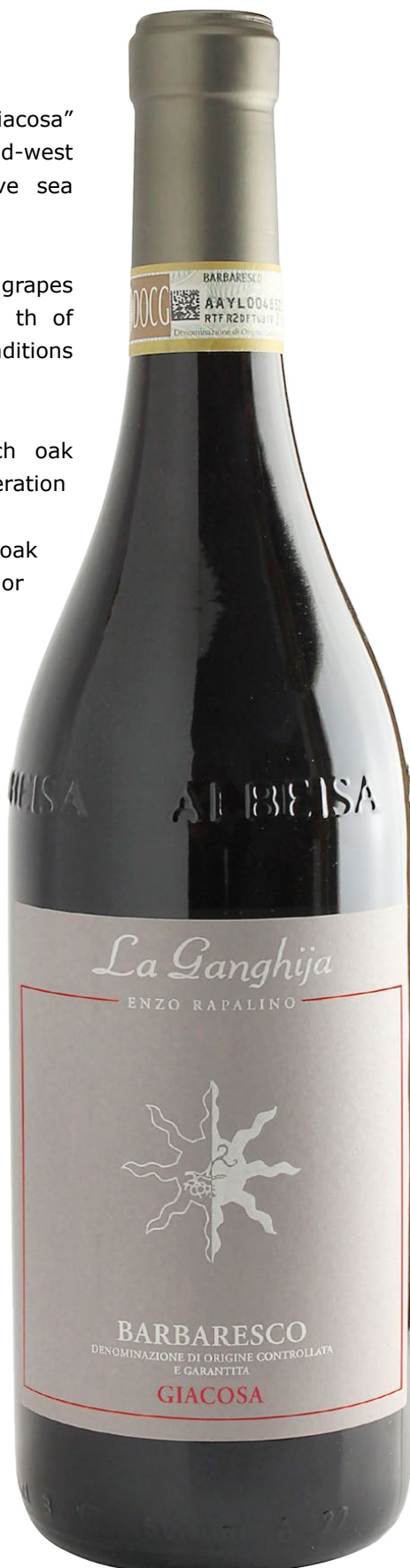
**Harvest:** We usually pick up the grapes between 25 th September and 15 th of October, according to the climatic conditions of each year.

**Fermentation:** 2 weeks in French oak barrels then a further 2 months maceration

**Ageing:** 24 months in French oak barrels then 12 months in bottle prior to release

**Tasting notes:** this "Cru" produces well-balanced, structured wines with pronounced tannins. The nose is floral and spicy and in the mouth it has the characteristic strength, complexity and elegance of the best Barbarescos. It is very good to drink young but will improve with further ageing.

**Average age of the vines:** 65 year.



# La Ganghija

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