

Az. Ag. CARLO GIACOSA



The wines are absolutely precious because of their quality and limited production. Carlo Giacosa, a producer in the heart of Barbaresco, has proudly continued the tradition and high standards of wine making which his forefathers established. His father, Giacosa Donato, was recognized as one of only three master grafters in the Barbaresco and Barolo regions. The vineyards and the cantina are located in the heart of Barbaresco, surrounded by the vineyards of the famous Gaja. The view from their cantina is breathtaking, looking at the town of Barbaresco, which is about 1/4 mile away across the valley of vineyards.

Carlo Giacosa spends every day of his life rising early in the morning, making the wine in each bottle. Carla and Grazia, his wife and daughter, help him during the year, and outside help is employed only for the harvesting of the grapes; the same two "old-time" and reliable helpers are always chosen.

MARIA GRAZIA

REGION: Piemonte

WINEMAKER: Carlo Giacosa

GRAPE TYPE: 100% Nebbiolo

COLOR: Bright, ruby reflections

BOUQUET: Cherry, strawberry and brown spice

TASTE: Delicately refined in the tradition of Barbaresco

RECOMMENDED DISHES: Lamb and poultry, favoring roasting or braising with dried herbs

SERVE: Room temperature; 68° F (20° C). Ready to drink immediately, but can be aged 2-3 years.

