



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, Donato Giacosa, also called “papà Narin”, 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.

BARBARESCO

“MONTEFICO”

REGION: Piemonte

WINEMAKER: Carlo Giacosa

VARIETAL: 100% Nebbiolo

COLOR: Intense ruby red with elegant orange hues

BOUQUET: Strong notes of alcohol and ripe fruit,
reminiscent of hay, fruit in syrup, cloves and vanilla

TASTE: Dry, broad-shouldered, rich and absolutely
fascinating with good tannins, yet a velvety wine which
harmoniously matures upon ageing

AGEING: 18 Months in oak

VINEYARD SIZE: 3.36 acres

YIELD PER VINE: 6.6 lbs

CASES PRODUCED: 650

FOOD PAIRING: Prime rib, venison, roasts and stews

SERVING TEMP: 68° F (20° C)

Can be aged up to 10 years

