

Grasso Fratelli Giacosa Spezza



LOCATION:
Italy > Piedmont > Treiso

VARIETY:
Nebbiolo

WINEMAKER:
Luigi and Alfredo Grasso



SCIENCE

ABV: 14-15%
SUGAR RATE: .2-6 g/l
TOTAL SO₂: 60 ppm
TOTAL ACIDITY: 5 g/l

EXPERIENCE

NAME: Prior to 2008, the vineyard was Bricco Spessa, but since there are a many vineyards referencing “Bricco,” meaning hill top in Piedmontese, the name was officially changed to “Giacosa.” Grasso kept “Spessa” on the bottle in honor of its original name.

CHARACTER: The Giacosa Spessa vineyard imparts more richness and strength to the wine due to the steepness of this parcel. Classic flavors of dark cherry, rose, and tar tend to have a darker, earthier expression, with a full and intense palate and finish.

ENJOY WITH: Recommended with roasted meats or steak. Mediterranean herbs like rosemary will engage the savory components of the wine. Wild game works very well.

BEST RESULTS: Serve at 62°-66° F. Open bottle for 1-2 hours before serving or decant for 30+ minutes.

EXPRESSION

FERMENTATION: Destemmed, 20+ days fermentation with the skins, pump over 3-4 times a day. Selected yeast is N89 (a yeast cultured from a sample naturally occurring on a large barrel 35 years ago). Closed vat with temperature controlled below 85° F.

ELEVAGE: Aged in large Slovenian oak Botti with a small percentage in smaller French barrels. Average age of the Botti is 30 years. Aging is 18 to 24 months in wood and then moved to tank for at least 2 more years before bottling. A minimum of 4-5 years of aging before the wine is bottled.

FINING AND FILTERING: No animal products used. Filtering is done by a new efficient and delicate paper filter before bottling.

SULFUR: The brothers test for naturally occurring sulfur 4-5 times before bottling. Their aim is a maximum of 65 PPM total sulfur, whether naturally occurring or added.

SOURCE

FARMING: Farming is under the “Green Experience” certification. No pesticides, no herbicides, anti-fungal are “bio.” Sexual confusion for pests, beans and other cover crops are planted between the rows every few years to fix nitrogen. Only manure for fertilizer.

LAND: 2 hectares between 1150--1350 ft. ASL. A steep southern exposure of thin topsoil with white marl of Saint Agatha limestone from the Tortonian-Messinian period.

VINE: All vines trained Guyot. Average vine age is 35+ years.

HARVEST AND PRODUCTION: Hand-harvested. Average 1,200 cases.

