

Grasso Fratelli Barbaresco Vallegrande 2015



LOCATION:

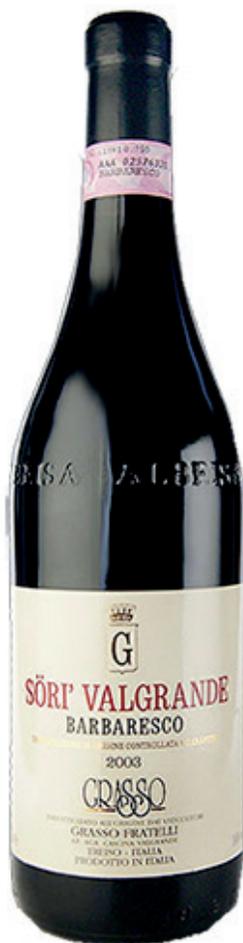
Italy > Piedmont > Barbaresco
DOCG > Treiso > Vallegrande

VARIETY:

Nebbiolo

WINEMAKER:

Luigi and Alfredo Grasso



SCIENCE

ABV: 14.83%

SUGAR RATE: 0.7 g/L

TOTAL SO₂: 79 ppm

TOTAL ACIDITY: 5.66 g/L

EXPERIENCE

NAME: Vallegrande, translates to big valley, an MGA, or cru vineyard. The only cru to be owned by descendants of the same family tree, along with their cousins, Ca' del Baio.

CHARACTER: A wine full of character that is deep in color and flavor, dark wild fruits of black cherry and cassis, with violet and rose, forest floor, spice, and tar. The 2015 shows power and richness with round tannins that are approachable and satisfying.

ENJOY WITH: Roasted meats, aged cheeses, steak tartare (Piemontese classic), and rich meat based risottos and pastas.

BEST RESULTS: Serve – 60-65° F, Decant for up to one hour before serving. Great in a Burgundy glass.

EXPRESSION

FERMENTATION: The lower part of unripe grapes on the cluster are removed before pressing, local yeast with 45 days of maceration and pump overs, in a very traditional style.

ELEVAGE: Aged for 3 years in large Slavonian oak Botti with a small percentage in French oak.

FINING AND FILTERING: A gentle modern filter at bottling with osmosis to catch residual yeasts and sediment, vegan.

SULFUR: No additional sulfur added at bottling, small amounts used to stabilize the aging process.

SOURCE

FARMING: Dry farmed with no pesticides or herbicides. Pheromone confusion is used to distract pests. Every other year they plant beans in the fall to fertilize and add nitrogen to the soils. Associated with The Green Experience.

LAND: 4 hectares of Nebbiolo in Barbaresco. Elevation between 1,000-1,200 feet a.s.l. Plots have east-west exposure with the classic blue marl, limestone soils. AKA Tortonian, aka Sant'Agata Fossils of the Messinian age.

VINE: Original vines from 1970 are only replaced when damaged. More than 80% of vines are more than 45 years old.

HARVEST AND PRODUCTION: 1600 cases produced. Hand harvested.

