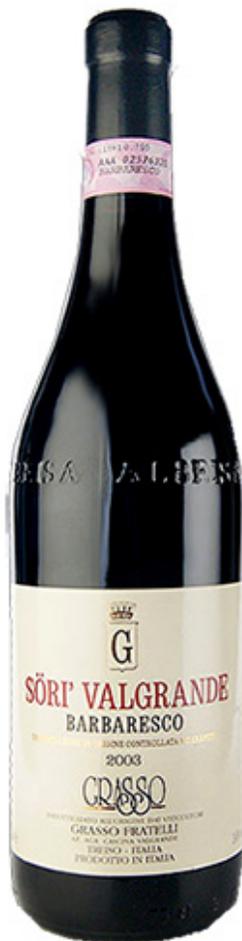




LOCATION:
Italy > Piedmont > Barbaresco
DOCG > Treiso > Vallegrande

VARIETY:
Nebbiolo

WINEMAKER:
Luigi and Alfredo Grasso



SCIENCE

ABV: 13.68%
SUGAR RATE: 0.8 g/L
TOTAL SO₂: 72 ppm
TOTAL ACIDITY: 5.4 g/L

Grasso Fratelli Barbaresco Vallegrande 2009

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 deep with savory dark wild fruits of black cherry and cassis, with violet and rose, forest floor, spice, and tar. The 2009 expresses a density and richness with broad, relaxed tannins that are open and developed.

ENJOY WITH: Ideal with lamb, grilled or roasted red meat, and duck. Mushrooms with grilled herbs over polenta or risotto, also aged cheeses.

BEST RESULTS: Serve – 60-65° F, Decant for 15-30 minutes. Great in a Burgundy glass.

EXPRESSION

FERMENTATION: A meticulous hand sorting before pressing, local yeast with 35 days of maceration and pump overs, in a very traditional style.

ELEVAGE: Aged 30 months in large traditional Slavonian oak.

FINING AND FILTERING: Lightly filtered at bottling, 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 were more than 40 years old in 2006.

HARVEST AND PRODUCTION: 800 cases produced. Hand harvested.

