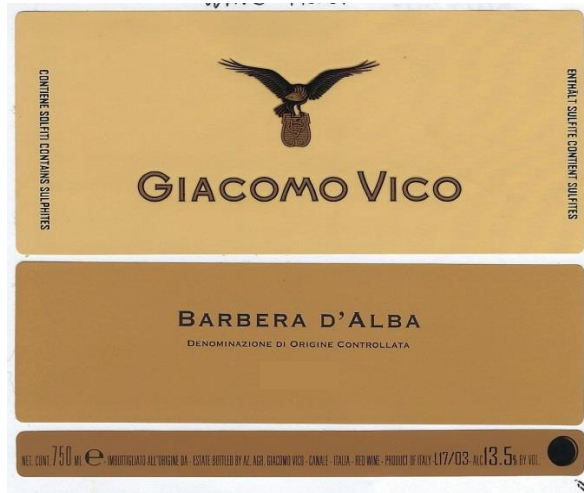


the wine trust

HERITAGE • TRADITION • CRAFT



Background

Winery: Giacomo Vico

Country / Region: Italy / Piedmont

Annual Production: 7,500 cases

Description: Based in Canale in the heart of Piedmont, Giacomo Vico has been run by the same family since the late 19th century. Since the start, the focus has been on quality versus quantity, best exemplified by the extensive collection of awards that its wines have accumulated. With an extensive 1990s renovation, the winery's quality-focus is matched by its facilities. Alessandro, great grandson of the founder, currently leads the operation.

Wine Notes – 2019 Giacomo Vico Barbera D'Alba DOC

Giacomo Vico traces its wine-making history to the late 19th century when its namesake founder began producing and selling wines from the Langhe and Roero. Today, the estate is renowned for the quality of its wines and comprises approximately 40 acres of planted vineyards with annual production running to 7,500 cases across 15+ bottlings. The Barbera D'Alba is sourced from the San Michele and San Rocco vineyards in Alba, which boast fine marl and sandstone calcium-rich soils, significant mineral deposits and a steep, southern exposure. Using 100% hand-harvested and destemmed grapes, the wine is fermented in stainless steel tanks to retain the beautiful fruit flavors. The result is a fresh and modern Barbera with full-bodied flavors of cherries, blackberries and plum backed by lively acidity and freshness and a hint of oak.

Technical Specifications

Varietal Composition:	100% Barbera
Vineyard Region:	Piedmont – San Michele, San Rocco vineyards
Vine Age / Aspect:	15 – 35 years old, south facing
Production Volume:	~650 cs total
Vineyard Characteristics:	Marl and sandstone with loam and sand, calcereous soils with potassium and magniesium
Wine-Making / Vinification:	100% hand-harvested in 20L baskets, 100% destemmed, 14-day temperature-controlled fermentation on skins using delestage (rack-and-return) to promote gentle extraction, in INOX stainless steel using native yeast, malolactic fermentation in INOX 6 mos aging in 70HL oak barrels, 12 mos bottle aging, filtered/fined
Alcohol / Volume:	13.5%
Residual Sugar:	0.5 g/L
Acidity:	5.79 g/L