

the wine trust

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Background



Winery: Giacomo Vico

Country: Italy

Region: 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 – 2018 Giacomo Vico Langhe Nebbiolo 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 Langhe Nebbiolo comes from 40 year old vines grown in the steep, southern-facing mineral-rich marl and sandstone soils of the Valmaggione vineyard in Roero. Hand-harvested, destemmed grapes are fermented for two weeks in INOX stainless steel using the delestage (or 'rack-and-return') technique to promote gentle extraction and preservation of fruit flavor. This was followed by 6 months in large Italian oak barrels. The resulting wine is beautifully balanced between acidity and silky tannins and features ripe strawberry and raspberry notes.

Technical Specifications

Varietal Composition:	100% Nebbiolo
Vineyard Region:	Piedmont – Roero area – Valmaggione
Vine Age / Aspect:	40 years old / southwest-facing
Production Volume:	900cs total
Vineyard Characteristics:	Marl and sandstone, rich in minerals
Wine-Making / Vinification:	Hand-harvested in 20L baskets, destemmed, 2 week temp-controlled fermentation using native yeast in INOX with delestage (rack-and-return) to promote gentle extraction, malolactic fermentation in INOX 6 months aging in 30 hl barrels, 3 months bottle aging, filtered
Alcohol / Volume:	13.5%
Residual Sugar:	0.79 g/L
Acidity:	5.31 g/L