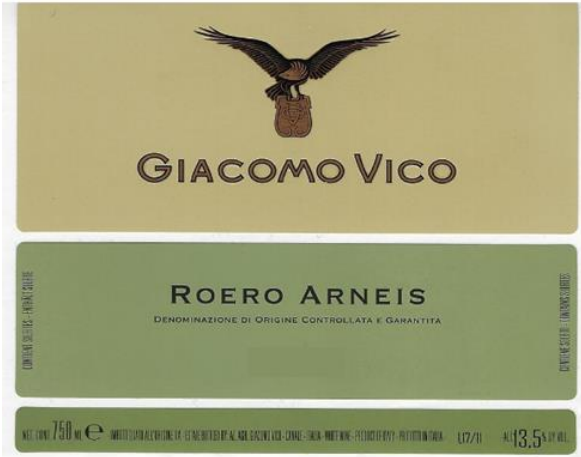


the wine trust

HERITAGE • TRADITION • CRAFT

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 – 2020 Giacomo Vico Roero Arneis 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 Arneis comes from the steep, south-facing calcium-rich loam, marl and sandstone soils of Roero near the towns of Castellinaldo and Vezza d'Alba. The grapes for the wine are hand-picked at the end of August and early September, pressed straight to tank and then fermented and aged entirely in stainless steel to retain the bright and beautiful fruit flavors, elegance and freshness of the wine. The resulting wine is light straw-yellow with green tints, and features a delicate, floral nose and a refined, mineral-inflected palate, with hints of wild herbs. Dray and elegant on the finish, this beautiful sipper is a Piedmontese go-to!

Technical Specifications

Varietal Composition:	100% Arneis
Vineyard Region:	Piedmont – Roero, near Castellinaldo
Vine Age / Aspect:	15 years old / South-facing, sloping
Production Volume:	2,000cs total
Vineyard Characteristics:	Calcium-rich loam, marl and sandstone soils
Wine-Making / Vinification:	Hand-harvested in 20L baskets, pressed straight to tank 20-day temp-controlled fermentation (off skins, native yeast) followed by 4 months of lees aging in 70L INOX stainless steel, filtered/fined, one-month bottle aging prior to release
Alcohol / Volume:	13.5%
Residual Sugar:	~1.0 g/L
Acidity:	5.3 g/L