

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 – NV Giacomo Vico Birbet (sweet)

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 Birbet, a sweet, dessert wine, comes from Brachetto vines planted immediately behind the winery. The grapes are hand-picked and destemmed, with a quick 6-day, native-yeast fermentation in INOX stainless steel tanks immediately following. The wine is only aged in bottle for one month (there is no tank or barrel aging) and released. The result is a ruby gem with an intense nose of ripe berries, a sweet and soft palate with notes of red fruits and a lingering finish. A perfect aperitive or after-dinner tippie, this pairs beautifully with fruit-based desserts and fresh fruit.

Technical Specifications

Varietal Composition:	100% Brachetto
Vineyard Region:	Piedmont – vineyards planted behind winery
Vine Age / Aspect:	15 years old / South facing
Production Volume:	200cs total
Vineyard Characteristics:	Calcerous clay soils
Wine-Making / Vinification:	Hand-harvested in 20L baskets, 100% destemmed grapes 6-day temp-controlled fermentation in INOX stainless steel using native yeast, no lees contact, no aging in tank/barrel, 1 month bottle age prior to release
Alcohol / Volume:	6.0%
Residual Sugar:	117 g/L
Acidity:	3.28 g/L