



Carlo Giacosa ~ Barbaresco~ 'Ovello' ~ 2020

Importer Notes: The Ovello Cru is the northernmost vineyard in the Barbaresco commune. It typically shows youthful fresh fruit, a sturdy structure and persistent tannins.

Grapes: 100% Nebbiolo

Farming: Organic

Vineyard: Ovello. The Giacosa's farm 1.9 hectares of the 20 total. SW exposure.

Vine Age: 20-35 years

Altitude: 220-230 MASL

Soil: Compact clay with limestone.

Winemaking: Native yeast fermentation and 15 day maceration. Aged 2.5 years in French oak (25 hl & 30hl) and an additional year in barrel. Filtering is obtained by transferring to stainless steel for one month before bottling and allowing particles to settle gently. Produced with minimal SO2 additions.

Production: 375 cases (9l)

Tasting Notes: Bright fruit and subtle spice. Floral overtones and a lengthy savory finish.

Pairings: Carne cruda.

Critical Acclaim: WS | 92, JS | 93