





The Carlo Giacosa Winery, run by the family for four generations, is situated in Barbaresco, home to some of Italy's most prestigious wines, and possesses a lovely view over the village's medieval tower and the Tanaro Valley.

Donato Giacosa, Carlo's father, founded the winery and, as an expert vine grafter, working both for his own and surrounding estates, encouraged the development of the area's immaculately geometrical vineyards and, as a consequence, helped shape the very hills of Barbaresco.

Carlo, together with his wife Carla, continued in the family tradition, cultivating his roots along with those of his vines. Carlo has developed the winery through the years, aiming always for the highest quality in his wines. Now, it is Maria Grazia's turn, the latest Giacosa to run the firm. She works alongside Carlo, her dad, and Luca, her son.

The Giacosa family history is inextricably a wine-making one. Through the years, they have seen the arrival of new technologies, they have built bigger winery buildings and have designed new labels for their products. But the wines themselves are still, as they have always been, the proof of the Giacosa's family passion for the work that they do.





The care that they lavish on their wines is what exalts the perfumes and the flavours in the glass. So, come and make the pleasure a mutual one and try the wines for yourself: every Giacosa wine has a fascinating story to tell.

In terms of land, Azienda Agricola Carlo Giacosa farms 5 hectares of estate vineyards, all in the village of Barbaresco, and all planted with native grape-varieties: Nebbiolo, Barbera and Dolcetto.

The environment is respected by using manure for fertilization and eco-friendly methods of protection against parasites. The soil is worked alternating mechanical means (cultivator, plough, mulcher, hoe) to avoid compacting the earth and forming pockets of humidity. In summer the bunches are thinned very carefully to balance out any excess production.

In the winery, traditional methods are supported by modern technology, allowing for fermentation in steel at a controlled temperature, appropriate maturing in small barrels or large casks, and the reduction of sulphites to around a third of the legal limit.

Grape-variety: 100% Nebbiolo

Vineyard: Three vineyards located in the Asili, Cole and Ovello crus in Barbaresco produced the grapes for this wine on a total of 1.55 hectares

Soil: Hard and compact, mainly composed of clay and limestone

Position: Facing south, south-west, west

Altitude: Between 240 and 270 m

Vine-training: Arched-cane Guyot

Vinification: Crushing and de-stemming of the grapes in the winery were followed by fermentation of the must on the skins lasting 15 days

Maturation: After drawing off and partial clarification, the wine was matured for 30 months in casks of French oak holding 20 and 23 Hl

Ageing: Prior to its release, the wine was aged after bottling for at least 12 months in bottles lying down in the dark and peace & quiet of the cellar

Tasting notes: Deep garnet-red, showing the first hints of orange. Full, complex nose, with elegant ripe fruit and appealing liquorice, vanilla and cinnamon overtones. Full-bodied, dry taste with great structure

Food pairings: A big wine to go with well-structured, flavoursome food. At its very best with meat-based dishes, but great with mature cheeses too, and on its own as a meditation wine

Storage: Best kept at a constant temperature and without any movement in the dark and silence of an underground cellar





Grape-variety: 100% Nebbiolo

Vineyard: The Nebbiolo grapes for this Barbaresco were grown on 1.55 hectares of vineyards located in the Asili, Cole and Ovello crus in Barbaresco

Soil: Compact, mainly clay and limestone

Position: Facing south, south-west, west

Altitude: Between 240 and 270 m

Vine-training: Arched-cane Guyot

Vinification: Crushing and de-stemming of the grapes in the winery were followed by fermentation of the must on the skins for 25 days

Maturation: After drawing off and partial clarification, the wine was matured for 18 months, partly in small casks and partly in 20 Hl French oak containers, followed by 4 months in steel

Ageing: Prior to its release, the wine was aged after bottling for at least 6 months in bottles lying down in the dark and peace & quiet of the cellar

Tasting notes: Garnet-red, with an expansive, intense nose showing nice touches of ripe fruit and appealing liquorice and cinnamon overtones, and a full-bodied, dry taste with great structure and an excellent fabric of tannins

Food pairings: A well-structured wine recommended for serving with big, flavoursome food, especially meat-based dishes. Pairs well with mature cheeses too, and is great on its own as a meditation wine

Storage: Best kept at a constant temperature in the dark and silence of an underground cellar

Grape-variety: 100% Nebbiolo

Vineyard: The Nebbiolo grapes used in making this Barbaresco wine were grown on 1.36 hectares of the Montefico cru in Barbaresco

Soil: Compact, mainly clay and limestone

Position: Facing south

Altitude: Between 230 and 260 m

Vine-training: Arched-cane Guyot

Vinification: Crushing and de-stemming of the grapes in the winery were followed by fermentation of the must on the skins for 25 days

Maturation: After drawing off and partial clarification, the wine was matured for 26 months in casks of French oak holding 20 and 40 Hl and 3 months in steel

Ageing: Prior to its release, the wine was aged after bottling for at least 6 months in bottles lying down in the dark and peace & quiet of the cellar

Tasting notes: Garnet-red, with an expansive, elegant, floral nose showing rose and spice overtones, and a full-bodied, dry taste blessed with great structure and balance

Food pairings: A wine with great stuffing, particularly recommended for serving with flavoursome food, especially meat-based dishes. Great with mature cheeses too, and on its own as a meditation wine

Storage: Best kept at a constant temperature in the dark and silence of an underground cellar





Grape-variety: 100% Nebbiolo

Vineyard: The Nebbiolo grapes used in making this Langhe Nebbiolo wine were grown on 0.34 hectares of the Ovello cru located in Barbaresco

Soil: Compact, mainly clay and limestone

Position: Facing south-west

Altitude: Between 220 and 260 m

Vine-training: Arched-cane Guyot

Vinification: Crushing and de-stemming of the grapes in the winery were followed by fermentation of the must on the skins for 10 days

Maturation: After drawing off and partial clarification, the wine was matured for 6 months in oak casks and 3 months in steel

Ageing: Prior to its release, the wine was aged after bottling for at least 3 months in bottles lying down in the dark and peace & quiet of the cellar

Tasting notes: Bright ruby-red with ruby highlights; full, fruity nose showing nice raspberry and red currant overtones; full, dry flavour, with good structure and minerality

Food pairings: This appealing, elegant wine pairs nicely with meat starters, stuffed pasta, and fried red and white meats. A good match too for medium mature cheeses

Grape-variety: 100% Dolcetto

Vineyard: The Dolcetto grapes used in making this wine were grown on 0.93 hectares on a vineyard located in the Cuchet district of Barbaresco

Soil: Compact, mainly clay and limestone

Position: Facing west

Altitude: Between 220 and 240 m

Vine-training: Arched-cane Guyot

Vinification: In the winery the grapes were crushed and destemmed. During the fermentation the must stayed in contact with the skins for 7 days

Maturation: After drawing off and partial clarification, the wine was matured for 3 months in casks of French oak and 2 months in steel

Ageing: Prior to its release, the wine was aged after bottling for at least 2 months in bottles lying down in the dark and peace & quiet of the cellar

Tasting notes: Bright ruby-red with violet highlights; intense, vinous nose showing overtones of violets and Marasca cherries; full, luscious, dry flavour, with a nice almond finish

Food pairings: This fruity, young wine can be served throughout a meal, though it is at its best with starters, tasty pasta dishes and white meat. Excellent with medium mature cheeses too

Storage: Best kept at a constant temperature in the dark and silence of an underground cellar





Grape-variety: 100% Barbera

Vineyard: The Barbera grapes used in making this wine were grown on 0.15 hectares of the Ovello cru in Barbaresco, and on 0.50 hectares of other vineyards farmed by friends on the surrounding hills using the same strict growing techniques

Soil: Compact, mainly clay and limestone

Position: Facing south

Altitude: Between 200 and 280 m

Vine-training: Arched-cane Guyot

Vinification: Crushing and de-stemming of the grapes in the winery were followed by fermentation of the must on the skins for 10 days

Maturation: After drawing off and partial clarification, the wine was matured for 6 months in French oak barrels holding 35 Hl and 1 month in steel

Ageing: Prior to its release, the wine was aged after bottling for at least 3 months in bottles lying down in the dark and peace & quiet of the cellar

Tasting notes: Lovely scarlet red with a lingering purple rim. Expansive, intense nose with hints of plum and blackberry. Full, warm, dry taste with clear spicy notes on the finish

Food pairings: Intense, elegant wine which goes well with flavoursome first courses and stewed and braised red meat dishes, as well as mature cheeses

Storage: Best kept at a constant temperature in the dark and silence of an underground cellar

Grape-variety: 100% Barbera

Vineyard: The Barbera grapes used in making this wine were grown on 0.15 hectares of the Ovello cru in Barbaresco, and on 0.95 hectares of other vineyards farmed by friends on the surrounding hills using the same strict growing techniques

Soil: Compact, mainly clay and limestone

Position: Facing south

Altitude: Between 200 and 260 m

Vine-training: Arched-cane Guyot

Vinification: Crushing and de-stemming of the grapes in the winery were followed by fermentation of the must on the skins for 14 days

Maturation: After drawing off and partial clarification, the wine was matured for 10 months in French oak barrels and 2 months in steel

Ageing: Prior to its release, the wine was aged after bottling for at least 4 months in bottles lying down in the dark and peace & quiet of the cellar

Tasting notes: Lovely, unblemished deep ruby-red colour; full, absorbing nose with nice hints of red fruit, jam and spices; warm, dry taste which is luscious and lingering

Food pairings: A well-structured, full-bodied wine which goes well with flavoursome stewed and braised red meat dishes and mature cheeses.

Storage: Best kept at a constant temperature in the dark and silence of an underground cellar





Grape-variety: 100% Nebbiolo

Vineyard: The grapes for this rosé wine were grown on a total of 1.55 hectares on three vineyards located in the Asili, Cole and Ovello crus in Barbaresco

Soil: Compact, mainly clay and limestone

Position: Facing south, south-west, west

Altitude: Between 240 and 270 m

Vine-training: Arched-cane Guyot

Vinification: The grapes were crushed and de-stemmed in the winery, and the must was left to macerate on the skins for 24-48 hours. Fermentation was then completed off the skins

Maturation: After drawing off and partial clarification, the wine was matured for 2 months in steel

Ageing: Prior to its release, the wine was aged after bottling for at least 2 months in bottles lying down in the dark and peace & quiet of the cellar

Tasting notes: An elegant pink colour leads into a nice, fruity nose clearly showing hints of withered roses. The taste is luscious and dry, with a long finish

Food pairings: A wine with a great personality which goes well with fish, vegetable and meat starters, first courses, and sautéed and barbecued white and red meats. Excellent as an aperitif, and for serving with simple snacks at any time of day

Storage: Best kept at a constant temperature in the dark and silence of an underground cellar

Vine: 100% Arneis

Soil: calcareous clay with sandy deposits

Position: south-east facing

Altitude: 250metres above sea-level

Training: arched Guyot

Vinification and ageing: After the grapes have been soft-pressed, the must is fermented at 15-17°C for around twenty days. At the end of fermentation, the must is drained to separate it from its deposit and is then aged for two to three months on the lees to provide harmonious softness and flavour. As soon as the wine has clarified, it is ready for bottling and sale.

Organoleptic characteristics: This Arneis possesses a straw-yellow colour with greenish highlights and fresh flowery perfumes with notes of white-fleshed fruit and citrus fruits. The flavour is dry, tasty and mineral and offers a harmonious return of aromas to the nose.

Matching: Our Arneis is suitable for matching with white meat dishes and fish but is also excellent as an aperitif.

Serving temperature: 10/12°C





CARLO GIACOSA

Strada Ovello 9 12050 Barbaresco CN Italy

Tel.+39 0173 635116 fax +39 0173 635293

www.carlogiacosa.it info@carlogiacosa.it

English