

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200

PORT CHESTER - NY 10573

TEL. 1-914-303-3316 - FAX 1-775-317-5385

[www.bacchanalwines.com](http://www.bacchanalwines.com) - [fp@bacchanalwines.com](mailto:fp@bacchanalwines.com)



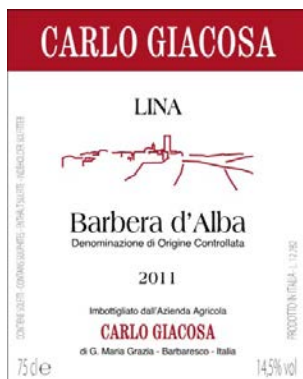
**Carlo Giacosa** is located in the heart of the village of Barbaresco.

Before the Nebbiolo grape became the 'Queen' of Barbaresco ruling the hills around the village, Donato Giacosa founder of the small farm, decided to link his life to the Nebbiolo grape and to the terroir of the Langhe region.

Today the winery produces 35000 bottles.

Donato knew the art of "grafting" and his testimony and expertise also helped several other wine growers form the region and today many people are still thankful to his old know-how. In the 60's, thanks to the additional help of his son Carlo, Donato Giacosa started the direct production of wines from the family vineyards thus continuing the tradition of the vine cultivation. Today the work in the farm continues, with the cooperation of Carla, the wife of Carlo, and Maria Grazia, one of their daughters. The vine cultivation follows traditional methods, and it is enhanced with the family passion and tradition.

## GIACOSA CARLO BARBERA D'ALBA DOC 'LINA'



**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, pure deep ruby-red color; full, captivating nose with nice hints of red fruit, jam and spices; warm, dry taste which is delicious and persistent.

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