

2007 Spumante

Bruno Giacosa, Piedmont, Italy

Product details

Vintage:	2007	Drinking:	Now Now
Producer:	Bruno Giacosa	Alcohol:	
Region:	Piedmont	Variety:	Pinot noir
Country:	Italy		

Tasting notes

Giacosa's Spumante is produced using the champagne method using Pinot Noir grapes. Matured on the lees for three years and riddled by hand, this is a softly textured wine with a very elegant mousse. The 2007 vintage has a lovely bready complexity on the nose and the palate is bursting with delicate white stone fruit characters. Delicious with food but also perfect on its own, this versatile and very complex dry sparkling wine rivals the very finest offerings from Franciacorta and is better than many champagnes. Delicious now.

About the producer

Known as the "Genius of Neive", Bruno Giacosa's mastery of Nebbiolo was widely recognised amongst wine lovers. His single-vineyards Barolo and Barbaresco set new standards for the whole regions, allowing a unique blend of traditional and cutting-edge methods. His research of perfection was passed on to his daughter Bruna, who has been at the helm of the estate since 2006, blessing us with some of the most electrifying wines in our portfolio. From the floral Barbera to the tensest Nebbiolos, Bruno Giacosa's wines are an incredible delight to discover.

