

BRUNO GIACOSA

2021

BAROLO

DOCG, PIEDMONT

GRAPE VARIETY: Nebbiolo

SENSORY EXPERIENCE:

Ruby red color with light garnet reflections. Fine aroma, with intense notes of fresh red fruit. In the mouth it has a good freshness and a good tannic texture which gives a good persistence to the wine.

OPTIMAL CONSUMPTION:

2025-2060

VINTAGE NOTES

The 2021 vintage was characterized by a mild winter with abundant precipitation, including snowfall, ensuring adequate water reserves for the entire growing cycle. An early spring cold spike caused some frost damage, most of which was minimized due to a late bud break. The frost damage resulted in a 20% lower than average production and smaller berry sizes in more concentrated clusters. Spring experienced moderate temperatures and low rainfall that extended throughout the summer, with a few thunderstorms in June and July. This long period of excellent weather with moderate temperatures extended into harvest, allowing the small berries to reach excellent ripeness and balance. The wines of this vintage exhibit excellent structure, power and balance accompanied by a freshness that will ensure longevity.



EXPOSURE	Southwest	YIELD	45 hl/ha	AGE OF VINES	32-37 years old
HARVEST	October 19, 2021		FERMENTATION / MACERATION about 25 days in stainless steel vats		
MALOLACTIC FERMENTATION	completely developed		REFINEMENT 32 months in big French oak barrels, 6 months in bottle		
HARVEST	July 2024		TOTAL EXTRACT 28.10 g/L		
ALCOHOL	15%	PH	3.57	TA	5.45 g/L
				BOTTLES PRODUCED	9,600 (750mL)