

BRUNO GIACOSA

2023 ROERO ARNEIS DOCG

One of the legendary winemakers of the world, Bruno Giacosa crafted the most prestigious single-vineyard Barolo and Barbaresco wines during a career that spanned nearly eight decades. He joined the family business at the age of 15, representing the third generation of his Langhe winemaking family. Giacosa's unfailing pursuit of perfection, his unrivaled palate and his intimate knowledge of vineyards in the Langhe quickly drew recognition and helped establish Piedmont as a leading wine region. In 1980, Giacosa began to acquire prime parcels in Serralunga d'Alba, La Morra and Barbaresco to produce wines that are rightly regarded as the finest expressions of Nebbiolo. His legacy rests with daughter Bruna, who continues to uphold her father's winemaking philosophy to respect traditional techniques while using the best of modern technology. The goal is for each distinguished site to produce articulate, unique wines.



Grape variety: Arneis

Vineyards:

Select vineyards in the villages of Vezza d'Alba, Monteu Roero, Santo Stefano Roero, Canale, Montà d'Alba

Age of vines: 22-33 years

Yield: 70 hL/ha

Vinification: Stainless steel vats

Length of fermentation: 20-25 days

Malolactic fermentation: not developed

Refinement: 4 months in stainless steel vats + 1 month in bottle

Bottling: February 2024

Alcohol: 13.5% vol.

Total acidity: 5.10 g/L

pH: 3.25

Wine Profile

Straw yellow color, with greenish reflections. The bouquet is intense with floral aroma, like Acacia flowers, and peach and lemon notes. On the palate, the flavor is fresh corresponding to the fruity and floral notes.

Optimal period for consumption: 2024 - 2029

The winter of 2022-2023 was characterized by an almost total absence of precipitation. This situation has increased the water shortage in the soil, and consequently the vine's water stress, which have been already subjected in the 2022 vintage.

These conditions persisted until late spring, and the budding resulted late and non-homogeneous.

In May and June 2023 there has been modest rainfall (these were not homogeneous, greater in the Barolo areas than in the Barbaresco and Roero areas), which allowed a partial revival of the water supply with a good growth of the vine.

From the end of June a phase of stable weather began, characterized by sunny days and an absence of rain. This made it possible to better control fungal diseases (oidio and peronospora), guaranteeing the maintenance of excellent health both on the leaf wall and on the bunches during all subsequent phenological phases.

In the last ten days of August there was a very intense phase of heat, with temperatures constantly above the average for the period, but thanks to good management of the leaf wall and a homogeneous production load there were no particular problems of bunch burning.

From mid-September there were good conditions (sunny days and cool nights) to achieve good maturity both from a technological (sugars, acidity and pH) and phenolic (tannins and anthocyanins) point of view.

The harvesting operations began in the first ten days of September with the Dolcetto grapes, subsequently the grapes of the Arneis vine were harvested, the Barbera grapes in the last days of September and finally the Nebbiolo grapes at the beginning of October to be completed on the 20th of October.