

BRUNO GIACOSA

2024

ROERO ARNEIS

DOCG, PIEDMONT

GRAPE VARIETY: Arneis

SENSORY EXPERIENCE:

Straw yellow color, with greenish reflections. The bouquet is intense with floral (such as acacia flowers) and fruity notes, such as peach and lemon. On the palate the flavor is fresh, it corresponds to the fruity and floral notes, a good sapidity characterizes the final profile, giving the wine length and persistence.

OPTIMAL CONSUMPTION:

2025-2030

VINTAGE NOTES

The 2024 season marked the return of significant rainfall following two years of low precipitation. From April through late June, weather conditions were defined by frequent rain and unseasonably mild temperatures. This helped replenish soil water reserves and encouraged vigorous vegetative growth across vineyard sites. Thanks to effective vineyard management, fungal diseases - typically a concern during wetter periods - were kept under control and did not impact vine health. July and August brought moderate, steady temperatures, supporting balanced grape development. A brief spell of rain in early September, just ahead of harvest, had no adverse effects on grape quality. Harvest began in the third week of September with Dolcetto d'Alba, followed by Arneis and Barbera d'Alba. It concluded in the first half of October with Nebbiolo. The late harvest allowed for optimal ripeness, particularly in well-exposed vineyards that were less affected by the vintage.



VINEYARD	Select vineyards in the villages of Vezza d'Alba, Monteu Roero, Santo Stefano Roero, Canale, Montà d'Alba		EXPOSURE	Various	AGE OF VINES	23-34 years old
			HARVEST	September 24-28, 2024		
YIELD	70 hl/ha		LENGTH OF FERMENTATION	25 days		
VINIFICATION	Stainless steel vats		REFINEMENT	4 months in stainless steel vats, 1 month in bottle		
MALOLACTIC FERMENTATION	Not developed		TOTAL EXTRACT	21.00 g/L		
BOTTLING	February 2025		TA	5.00 g/L	BOTTLES PRODUCED	115,000
ALCOHOL	13.5%	PH	3.30			