

BRUNO GIACOSA

2023

BARBERA D'ALBA

DOCG, PIEDMONT

GRAPE VARIETY: Barbera

SENSORY EXPERIENCE:

Ruby red color. The nose is varietal: it presents fruity notes of cherry and small berries. On the palate, there is good varietal correspondence, with a good overall balance.

OPTIMAL CONSUMPTION:

2025-2041

VINTAGE NOTES

The 2023 vintage was a challenging one, requiring careful vineyard management to contend with extreme weather. A mild, wet winter led to early budbreak in March, followed by a sudden cold spell in April that caused frost damage. Spring brought average rainfall, with a burst of intense rain from late May to early June that replenished soil moisture and supported vine growth. June and July experienced warm, dry conditions, with steady sunlight aiding fruit set and berry development. In mid-July, violent hailstorms swept across northern Italy, causing varying damage across vineyard sites and reducing crop yields. August and September experienced warm days, cool nights, and minimal rain, promoting excellent grape development. Harvest began in mid-September with Dolcetto and Arneis, extending into late October for Nebbiolo. While yields were below average due to weather challenges, fruit quality was high, with the wines display excellent balance, vibrant acidity, refined tannins and excellent aging potential.



VINEYARD	Vineyards of historical suppliers in Neive and Alba			EXPOSURE	Southwest	AGE OF VINES	33-41 years old
YIELD	50 hl/ha			HARVEST	September 30, 2023		
FERMENTATION / MACERATION		about 20 days in stainless steel vats					
MALOLACTIC FERMENTATION		completely developed		REFINEMENT	14 months in oak barrels		
BOTTLING	May 2025			TOTAL EXTRACT	30.50 g/L		
ALCOHOL	14.5%	PH	3.45	TA	6.20 g/L	BOTTLES PRODUCED	22,000