

BRUNO GIACOSA

2023

# BARBERA D'ALBA

## FALLETTO

BARBERA D'ALBA DOCG, PIEDMONT

GRAPE VARIETY: Barbera

## SENSORY EXPERIENCE:

Ruby red color. The bouquet is complex, with distinct fruity notes of cherry and plum. The taste is consistent with good structure and excellent harmony.

## OPTIMAL CONSUMPTION:

2025-2045

## 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 displaying excellent balance, vibrant acidity, refined tannins and excellent aging potential.



VINEYARD	Falletto subarea of Serralunga d'Alba			EXPOSURE	Southwest	
YIELD	50 hl/ha			HARVEST	September 28, 2023	
FERMENTATION / MACERATION		around 20 days in stainless steel vats				
MALOLACTIC FERMENTATION		completely developed		REFINEMENT	14 months in French oak barrels	
BOTTLING	May 2025		TOTAL EXTRACT		31.50 g/L	
ALCOHOL	15%	PH	3.50	TA	6.00 g/l	BOTTLES PRODUCED
						3,600

BG