

BRUNO GIACOSA

2023

BARBERA D'ALBA

FALLETTO

BARBERA D'ALBA DOCG, PIEDMONT

GRAPE VARIETY: Barbera

SENSORY EXPERIENCE:

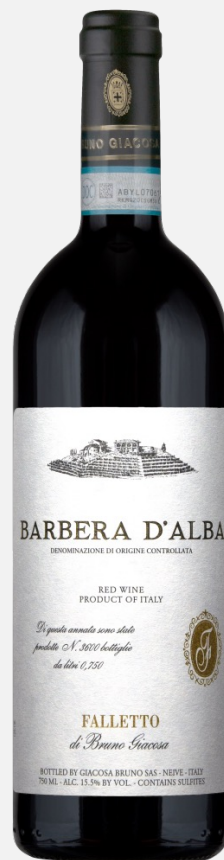
Ruby red color. The bouquet is complex, with distinct fruity notes of cherry and plum. The taste is consistent with good structure and excellent harmony.

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 display 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