

BRUNO GIACOSA

2024

DOLCETTO D'ALBA

DOCG, PIEDMONT



GRAPE VARIETY: Dolcetto

SENSORY EXPERIENCE:

Lively ruby red with purple highlights. The nose is intense and complex with notes of fresh red fruit and blackberries. The palate is full and balanced with a good structure.

OPTIMAL CONSUMPTION:

2025-2029

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	Various villages of Neive, Neviglie, Treiso and Alba	EXPOSURE	Southeast / Southwest / East		
YIELD	55 hl/ha	HARVEST	September 20, 2024		
VINIFICATION	Stainless steel vats	FERMENTATION / MACERATION	8 days in stainless steel vats		
MALOLACTIC FERMENTATION	Completely developed	REFINEMENT	6 months in stainless steel vats, 1 month in bottle		
BOTTLING	March 2025	TOTAL EXTRACT	26.00 g/L		
ALCOHOL	13%	PH	3.53	TA	5.10 g/L
				BOTTLES PRODUCED	12,000