

**BRUNO GIACOSA**

2023

# DOLCETTO D'ALBA FALLETTO

DOLCETTO D'ALBA DOCG, PIEDMONT

GRAPE VARIETY: Dolcetto

## SENSORY EXPERIENCE:

Lively ruby red with purple highlights. The nose is intense and complex and typical to the variety with expressive notes of ripe fruit. The palate is full, structured and it has a good balanced complexity.

## OPTIMAL CONSUMPTION:

2024-2031

## 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 di Serralunga; Lirano di Sinio	EXPOSURE	Southwest / West				
YIELD	55 hl/ha	HARVEST	September 16, 2023				
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	April 2024	TOTAL EXTRACT	29.00 g/L				
ALCOHOL	13.5%	PH	3.50	TA	5.30 g/L	BOTTLES PRODUCED	7,200