

BRUNO GIACOSA

2024

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:

2025-2032

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	Falletto di Serralunga; Lirano di Sinio	EXPOSURE	Southwest / West
YIELD	55 hl/ha	HARVEST	September 21, 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	27.00 g/L
ALCOHOL	13.5%	PH	3.50
		TA	5.00 g/L
		BOTTLES PRODUCED	6,100