

BRUNO GIACOSA

2023

NEBBIOLO D'ALBA

DOCG, PIEDMONT



GRAPE VARIETY: Nebbiolo

SENSORY EXPERIENCE:

Ruby red color with garnet reflections. The bouquet is intense, reminiscent of violets and ripe blackberries. On the mouth it is pleasant, fine and has a good structure.

OPTIMAL CONSUMPTION:

2025 - 2038

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	Various villages of Monforte Roero, Santo Stefano Roero and Vezza d'Alba	EXPOSURE	Southwest / West	AGE OF VINES	28-34 years old
YIELD	45 hl/ha	HARVEST	September 28-29, 2023		
FERMENTATION / MACERATION	25 days in stainless steel vats				
MALOLACTIC FERMENTATION	Completely developed	REFINEMENT	14 months in French oak barrels		
BOTTLING	January 2025	TOTAL EXTRACT	27.00 g/L		
ALCOHOL	14.5%	PH	3.50	TA	5.40 g/L
				BOTTLES PRODUCED	18,500