

BRUNO GIACOSA

2017 BARBARESCO ASILI

Vintage: The 2017 vintage will be a year to remember for the challenges that growers faced from Mother Nature, namely hot weather and very little rain. Surprisingly, the wines produced do not show any notes of over-ripeness commonly found in a hot year. This balance in the wines is attributed to the stark temperature swings with cool summer nights tempering the hot days. The Barbaresco is fruit-driven with good acidity, and the Barolo is rich and austere.



Grape variety	Nebbiolo
Subarea	Asili (Village of Barbaresco)
Area	2.5 ha
Vineyard exposure	South and southwest
Age of vines	28 years old
Soil	Calcareous clay with a good percentage of sand
Vineyard density	4,200 vines per hectare
Yield	45 hL/hectare
Harvest date	September 19, 2017
Fermentation and maceration	15 days in stainless steel vats
Malolactic fermentation	completely developed
Refinement	18 months in Botti cask of French oak, 6 months in bottle
Bottling	July 2019
Alcohol	14.5% vol.
Total acidity	5.40 g/L
pH	3.55
Total extract	29.2 g/L
Optimal period for consumption	2020-2035

Sensory analysis

Intense garnet color with orange highlights. Notes of red fruit and roses are found on the nose. On the palate, good structure is matched with freshness of fruit and sweet, silky tannins.