

# BRUNO GIACOSA

## 2016 BARBARESCO ASILI RISERVA

**Vintage:** Created from a balanced growing season and a summer that was never too hot, 2016 will be a vintage to remember for the quality of the wines produced. Low humidity, no heat spikes and perfectly timed rain resulted in one of the latest harvests in the last few years. The Nebbiolo from this year is full-bodied and fragrant, and the Barolos and Barbarescos are grand wines that will only benefit from extended aging. A classic vintage of old times.



<b>Grape variety</b>	Nebbiolo
<b>Subarea</b>	Asili (Village of Barbaresco)
<b>Area</b>	2.5 ha
<b>Vineyard exposure</b>	South and southwest
<b>Age of vines</b>	28 years old
<b>Soil</b>	Calcareous clay with a good percentage of sand
<b>Vineyard density</b>	4,200 vines per hectare
<b>Yield</b>	45 hL/hectare
<b>Harvest date</b>	October 3, 2016
<b>Fermentation and maceration</b>	20 days in stainless steel vats
<b>Malolactic fermentation</b>	completely developed
<b>Refinement</b>	20 months in Botti cask of French oak, 30 months in bottle
<b>Bottling</b>	August 2018
<b>Alcohol</b>	14.5% vol.
<b>Total acidity</b>	5.45 g/L
<b>pH</b>	3.51
<b>Total extract</b>	28.8 g/L
<b>Optimal period for consumption</b>	2021-2050

### Sensory analysis

Intense red garnet color with orange highlights. Notes of raspberry and wild strawberry are layered with floral aromas of rose and violet. On the palate, good structure is matched with freshness of fruit and silky tannins.