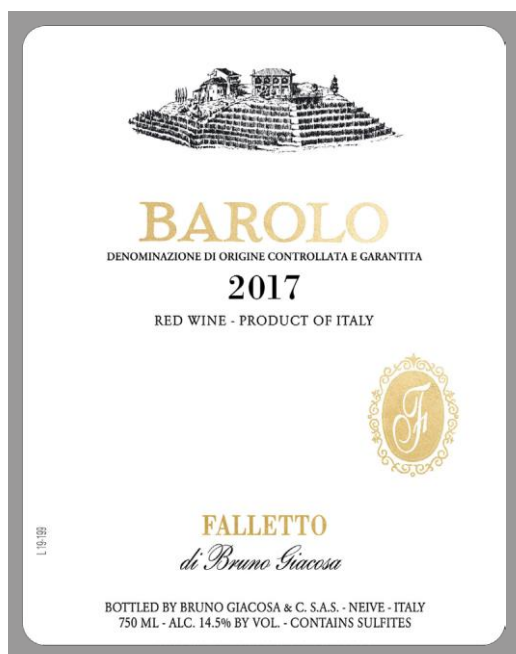


# BRUNO GIACOSA

## 2017 Barolo

**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
Vineyard exposure	Southwest
Age of vines	26-31 years old
Yield	45 hL/ha
Harvest date	September 25, 2017
Fermentation and maceration	20 days in stainless steel vats
Malolactic fermentation	completely developed
Refinement	32 months in Botti cask of French oak, 6 months in bottle
Bottling	December 2020
Alcohol	14.5% vol.
Total acidity	5.45 g/L
pH	3.55
Total extract	28.4 g/L
Optimal period for consumption	2021-2045

### Sensory analysis

Red garnet in color. Intense and fine aromas of fresh red fruit. The palate presents good freshness, excellent structure and fine, velvety tannins.