

2019 BAROLO FALLETTO VIGNA LE ROCCHE

BRUNO GIACOSA

VINTAGE NOTES

Early reports of the 2019 vintage have described it as a classic year. A cold, wet spring slowed vine growth and the persistent rain made rot and disease a threat. However, despite the added risks, the rains gave the soils the much-needed water to survive the summer months. June delivered a fantastic summer with the hot, dry days lasting through to August when a hailstorm broke loose. Good conditions swiftly picked up again and idyllic weather continued into September.



Grape Variety: Nebbiolo

Vineyard: Falletto – Le Rocche (village of Serralunga d’Alba)

Exposure: South - Southwest

Yield: 45 hL/ha

Age of Vines: 47 years old

Harvest Date: October 14, 2019

Fermentation and Maceration: 25 days in stainless steel vats

Malolactic Fermentation: completely developed

Refinement: 32 months in French oak + 10 months in bottle

Bottling: August 2022

Alcohol: 14.5% vol.

Total Acidity: 5.50 g/L

pH: 3.60

Total Extract: 30 g/L

Sensory Analysis:

Intense red garnet color. The bouquet is intense and elegant, with floral notes such as rose and fruity notes of blackcurrants, pomegranate and raspberries. On the palate it is structured with excellent tannic plot that enhances roundness and persistency.

Optimal period for consumption: 2023-2055