

# 2017 BAROLO FALLETTO VIGNA LE ROCCHES RISERVA

*BRUNO GIACOSA*



## VINTAGE NOTES

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

**Exposure:** South - Southwest

**Yield:** 45 hL/ha

**Age of Vines:** 47 years old

**Harvest Date:** September 23, 2017

**Fermentation and Maceration:** 25 days in Stainless Steel

**Malolactic Fermentation:** Completely Developed

**Refinement:** 36 months in oak + 24 months in bottle

**Bottling:** December 2020

**Alcohol:** 14.5% vol.

**Total Acidity:** 5.3 g/L

**pH:** 3.60

**Total Extract:** 30.5 g/L

**Sensory Analysis:**

Intense red garnet color with orange hints. The bouquet is complex and elegant, with notes of small ripe red fruit, blackcurrants, pomegranate and raspberries. On the palate it is full bodied, with an excellent tannic structure, the tannins are silky that give an excellent persistence to the wine.

Optimal period for consumption: 2023-2060