

BRUNO GIACOSA

2018 Barolo

Vintage: The 2018 vintage was well received after the turbulent 2017 growing year. A longer winter heralded in heavy rains in May and June, which gave the vines much needed water after the previous year's drought. Throughout the summer, conditions were generally ideal with warm days and cool nights, making harvest an overall success. Early samples of Barbaresco and Barolo are indicating a soft, balanced vintage.



Grape variety	Nebbiolo
Vineyard exposure	Southwest
Age of vines	27-32 years old
Yield	45 hL/ha
Harvest date	October 10, 2018
Fermentation and maceration	25 days in stainless steel vats
Malolactic fermentation	completely developed
Refinement	30 months in Botti cask of French oak, 6 months in bottle
Bottling	December 2021
Alcohol	14.5% vol.
Total acidity	5.5 g/L
pH	3.60
Total extract	30.20 g/L
Optimal period for consumption	2022-2035

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.