

# 2020 BAROLO FALLETTO

**BRUNO GIACOSA**

## VINTAGE NOTES

When comparing the 2020 vintage to the previous ones, we can note an early budding which was caused by a mild winter with regular rain and above average temperatures. Subsequently, thanks to a good water supply, due to a well distributed medium intensity of rainfall, and temperatures that reached seasonal averages, the vines were able to develop regularly during all of the phenological phases. All of this allowed a good control of fungal pathogens (oidiums and Peronospora) in the vineyards.

Despite the early budding of the vines, the time of the harvest was in line with other vintages thanks to the excellent climatic conditions during the months of September and October which consisted of a good difference in temperature between daytime and nighttime, allowing the achievement of excellent technological (sugars, acidity, pH) and phenolic (anthocyanins and tannins) maturity.



**Grape variety:** Nebbiolo

**Vineyard:** Falletto (village of Serralunga d'Alba)

**Exposure:** Southwest

**Yield:** 45 hL/ha

**Age of vines:** 31-36 years old

**Harvest date:** October 20, 2020

**Fermentation and maceration:** 25 days in stainless steel vats

**Malolactic fermentation:** completely developed

**Refinement:** 32 months in French oak + 6 months in bottle

**Bottling:** July 2023

**Alcohol:** 15% vol.

**Total acidity:** 5.35 g/L

**pH:** 3.60

**Total extract:** 28.5 g/L

**Sensory analysis:**

Red garnet in color. Intense and fine fragrance with notes of fresh red fruit notes. On the palate it presents a good freshness and balanced tannins.

**Optimal period for consumption:** 2024-2050