

BRUNO GIACOSA

2014 BARBARESCO ASILI RISERVA

Vintage: 2014 was a classical year regarding the weather and climatically balanced without any extreme heat or rain. Worthy of taking note is the temperature range during the summer between daytime highs and nighttime lows, which favored a good accumulation of aromatic notes in the Nebbiolo variety. The wines produced in this vintage are very fine and elegant, with refined fruit aromas and a medium to high structure.



Grape variety	Nebbiolo
Subarea	Asili (Village of Barbaresco)
Area	2.5 ha
Vineyard exposure	South and southwest
Age of vines	25 years old
Soil	Calcareous clay with a good percentage of sand
Vineyard density	4,200 vines per hectare
Yield	45 hL/ha
Harvest date	September 30, 2014
Fermentation and maceration	15 days in stainless steel vats
Malolactic fermentation	completely developed
Refinement	32 months in 110hL Botti cask of French oak, 18 months in bottle
Bottling	July 2017
Alcohol	14.50% vol.
Total acidity	5.65 g/L
pH	3.61
Total extract	29.7 g/L
Optimal period for consumption	2019-2036

Sensory analysis

Intense red garnet color with orange highlights. Notes of raspberry and wild strawberry are layered with floral aromas of rose and violet. On the palate, good structure is matched with freshness of fruit and sweet, silky tannins.