

BRUNO GIACOSA

2015 BAROLO FALLETTO

Vintage: This vintage started with an early budding of the vines followed by a normal spring and a very hot summer, especially during the month of July, with temperatures much higher than normal. The wines made from the Nebbiolo grape in this vintage are fragrant and distinctly fruity with a good tannic plot and a medium to high structure.



Grape variety	Nebbiolo
Subarea	Falletto (village of Serralunga d'Alba)
Vineyard exposure	Southwest
Age of vines	21-24 years old
Yield	45 hL/ha
Harvest date	October 1, 2015
Fermentation and maceration	22 days in stainless steel vats
Malolactic fermentation	completely developed
Refinement	32 months in 110hL Botti cask of French oak, 6 months in bottle
Bottling	August 2018
Alcohol	14.50% vol.
Total acidity	5.65 g/L
pH	3.56
Total extract	30.2 g/L
Optimal period for consumption	2019-2033

Sensory analysis

Red garnet in color. Intense, elegant and complex nose with fresh red fruit and spice notes. The palate presents good freshness, excellent structure and fine, velvety tannins.