

BRUNO GIACOSA

2014 BAROLO FALLETTO VIGNA LE ROCCHES RISERVA

Vintage: 2014 was a classic 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 pronounced structure.



Grape variety	Nebbiolo
Subarea	Falletto (village of Serralunga d'Alba)
Vineyard	Le Rocche
Vineyard exposure	South/southwest
Age of vines	42 years old
Yield	45 hL/ha
Harvest date	October 6, 2014
Fermentation and maceration	25 days in stainless steel vats
Malolactic fermentation	completely developed
Refinement	32 months in Botti cask of French oak, 30 months in bottle
Bottling	August 2017
Alcohol	14.5% vol.
Total acidity	5.90 g/L
pH	3.58
Total extract	39 g/L
Optimal period for consumption	2022-2045

Sensory analysis

Red garnet color with orange highlights. Elegant nose with floral notes of rose petal, as well as aromas of blackcurrants, pomegranate, and raspberries. On the palate, the wine showcases good structure, a full body, and velvety tannins.