

BRUNO GIACOSA

2016 BAROLO

Vintage: Created from a balanced growing season and a summer that was never too hot, 2016 will be a vintage to remember for the quality of the wines produced. Low humidity, no heat spikes and perfectly timed rain resulted in one of the latest harvests in the last few years. The Nebbiolo from this year is full-bodied and fragrant, and the Barolos and Barbarescos are grand wines that will only benefit from extended aging. A classic vintage of old times.



Grape variety	Nebbiolo
Vineyard exposure	Southwest
Age of vines	25-30 years old
Yield	45 hL/ha
Harvest date	October 14, 2016
Fermentation and maceration	22 days in stainless steel vats
Malolactic fermentation	completely developed
Refinement	32 months in Botti cask of French oak, 6 months in bottle
Bottling	July 2019
Alcohol	14.5% vol.
Total acidity	5.55 g/L
pH	3.54
Total extract	38.9 g/L
Optimal period for consumption	2020-2040

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.