

BRUNO GIACOSA

2016 Barolo Falletto Vigna Le Rocche Riserva

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
Subarea	Falletto (village of Serralunga d'Alba)
Vineyard	Le Rocche
Vineyard exposure	South Southwest
Age of vines	45 years old
Yield	45 hL/ha
Harvest date	October 5, 2016
Fermentation and maceration	25 days in stainless steel vats
Malolactic fermentation	completely developed
Refinement	32 months in large, 110hL Botti cask of French oak, 30 months in bottle
Bottling	July 2019
Alcohol	15.0% vol.
Total acidity	5.40 g/L
pH	3.56
Total extract	29.5 g/L
Optimal period for consumption	2025-2055

Sensory analysis

Intense red garnet color. The bouquet is complex & elegant with notes of small ripe red fruit, blackcurrants, pomegranate, and raspberries. Full-bodied on the palate with elegant, silky tannins and a long finish.