

# BRUNO GIACOSA

2020

## BAROLO

DOCG, PIEDMONT



**GRAPE VARIETY:** Nebbiolo

### SENSORY EXPERIENCE:

Ruby red color with light garnet reflections. Fine aroma, with intense notes of fresh red fruit. In the mouth it has a good freshness and a good tannic texture which gives a good persistence to the wine.

### OPTIMAL CONSUMPTION:

2024-2050

### VINTAGE NOTES

When comparing the 2020 vintage to the previous ones, we can note an early budding which was caused by a mild winter with regular rain and above average temperatures. Subsequently, thanks to a good water supply, due to a well distributed medium intensity of rainfall, and temperatures that reached seasonal averages, the vines were able to develop regularly during all of the phenological phases. All of this allowed a good control of fungal pathogens (oidiums and Peronospora) in the vineyards. Despite the early budding of the vines, the time of the harvest was in line with other vintages thanks to the excellent climatic conditions during the months of September and October which consisted of a good difference in temperature between daytime and nighttime, allowing the achievement of excellent technological (sugars, acidity, pH) and phenolic (anthocyanins and tannins) maturity

EXPOSURE	Southwest	YIELD	45 hl/ha	AGE OF VINES	31-36 years old
HARVEST	October 20, 2020		FERMENTATION / MACERATION	25 days in stainless steel vats	
MALOLACTIC FERMENTATION	completely developed		REFINEMENT	32 months in big French oak barrels, 6 months in bottle	
HARVEST	July 2023		TOTAL EXTRACT	28.5 g/L	
ALCOHOL	15%	PH	3.6	TA	5.35 g/L