

BRUNO GIACOSA

2022

BARBARESCO

ASILI

BARBARESCO DOCG, PIEDMONT

GRAPE VARIETY: Nebbiolo

SENSORY EXPERIENCE:

Red garnet colour of good intensity. On the nose you can perceive delicate aromas of ripe red fruit; In the mouth it has a good balance and a good tannic texture. The tannins are present but sweet and silky, good persistence and excellent nose-mouth correspondence.

OPTIMAL CONSUMPTION:

2025-2055

VINTAGE NOTES

The 2022 growing season marked the second consecutive year of drought in Piedmont, a defining feature of the vintage. A snowless winter left soils with minimal water reserves, compounding the effects of the dry 2021 season. The lack of soil moisture led to an early budbreak that, fortunately, occurred during excellent flowering conditions with abundant sunshine and mild temperatures. While the lack of rain and summer heat slowed fruit set and extended the ripening cycle, there was enough residual soil moisture, combined with meticulous canopy management, to help mitigate the most severe effects of the drought. The result were lower yields, small berries and compact clusters. The lack of seasonal rain resulted in an early harvest, with Nebbiolo picked by early October. The resulting wines reflect resilience in challenging conditions, displaying rich, concentrated fruit and aromatic purity—hallmarks of a high-quality vintage that should offer both immediate charm and the potential to age gracefully.



VINEYARD	Asili subarea, Village of Barbaresco	AREA	2.50 ha	EXPOSURE	South/Southwest
ALTITUDE	250m	SOIL	Clay-calcareous with good percentage of sand	AGE OF VINES	34 years old
VINEYARD DENSITY	4.2 vines per hectare	YIELD	45 hl/ha	HARVEST	October 4, 2022
FERMENTATION / MACERATION	20 days in stainless steel vats			MALOLACTIC FERMENTATION	developed
REFINEMENT	18 months in big French oak barrels, 6 months in bottle			BOTTLING	July 2024
ALCOHOL	15%	PH	3.57	TA	5.4 g/L
				BOTTLES PRODUCED	10,000 750mL