

BRUNO GIACOSA

2021

BARBARESCO

RABAJÀ

BARBARESCO DOCG, PIEDMONT

GRAPE VARIETY: Nebbiolo

SENSORY EXPERIENCE:

Red garnet color with light orange hints. The bouquet is complex, with spicy notes, violets and fresh red fruit. On the mouth it is structured and full bodied with velvety tannins. Excellent persistence.

OPTIMAL CONSUMPTION:

2025-2060

VINTAGE NOTES

The 2021 vintage was characterized by a mild winter with abundant precipitation, including snowfall, ensuring adequate water reserves for the entire growing cycle. An early spring cold spike caused some frost damage, most of which was minimized due to a late bud break. The frost damage resulted in a 20% lower than average production and smaller berry sizes in more concentrated clusters. Spring experienced moderate temperatures and low rainfall that extended throughout the summer, with a few thunderstorms in June and July. This long period of excellent weather with moderate temperatures extended into harvest, allowing the small berries to reach excellent ripeness and balance. The wines of this vintage exhibit excellent structure, power and balance accompanied by a freshness that will ensure longevity.



VINEYARD	Rabajà, Village of Barbaresco	AREA	0.60 ha	EXPOSURE	Southwest		
ALTITUDE	250m	SOIL	Clay-calcareous	AGE OF VINES	26-28 years old		
VINEYARD DENSITY	4.0 vines per hectare		YIELD	45 hl/ha	HARVEST	October 7, 2021	
FERMENTATION / MACERATION			25 days in oak vats			MALOLACTIC FERMENTATION	developed
REFINEMENT	19 months in oak barrels + 17 months in bottle			BOTTLING	July 2023	TOTAL EXTRACT	28.0 g/L
ALCOHOL	14.5%	PH	3.57	TA	5.6 g/L	BOTTLES PRODUCED	3,600 750mL