

BRUNO GIACOSA

2023

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:

2026-2066

VINTAGE NOTES

The 2023 vintage was a challenging one, requiring careful vineyard management to contend with extreme weather. A mild, wet winter led to early budbreak in March, followed by a sudden cold spell in April that caused frost damage. Spring brought average rainfall, with a burst of intense rain from late May to early June that replenished soil moisture and supported vine growth. June and July experienced warm, dry conditions, with steady sunlight aiding fruit set and berry development. In mid-July, violent hailstorms swept across northern Italy, causing varying damage across vineyard sites and reducing crop yields. August and September experienced warm days, cool nights, and minimal rain, promoting excellent grape development. Harvest began in mid-September with Dolcetto and Arneis, extending into late October for Nebbiolo. While yields were below average due to weather challenges, fruit quality was high, with the wines display excellent balance, vibrant acidity, refined tannins and excellent aging potential.



VINEYARD	Asili, Village of Barbaresco	AREA	2.50 ha	EXPOSURE	South/Southwest
ALTITUDE	250m	SOIL	Clay-calcareous with good percentage of sand	AGE OF VINES	35 years old
VINEYARD DENSITY	4.2 vines per hectare	YIELD	45 hl/ha	HARVEST	October 7, 2023
FERMENTATION / MACERATION	25 days in stainless steel vats	MALOLACTIC FERMENTATION	developed		
REFINEMENT	18 months in big French oak barrels, 6 months in bottle	BOTTLING	July 2025	TOTAL EXTRACT	27.8 g/L
ALCOHOL	15%	PH	3.58	TA	5.35 g/L
		BOTTLES PRODUCED	8,550 (750mL)		