

BRUNO GIACOSA

2022

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 palate, it shows a good structure, with velvety tannins that are present but well integrated. Excellent persistence and freshness.

OPTIMAL CONSUMPTION:

2025-2060

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. Warm early conditions led to an early budbreak that, fortunately, occurred during excellent flowering conditions with abundant sunshine and mild temperatures. Persistent dryness and summer heat reduced berry size and yields, producing small, concentrated clusters. While water stress slowed vine metabolism at times, careful canopy management and residual soil moisture helped mitigate the most severe effects of the drought. 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	Rabajà, Village of Barbaresco			AREA	0.60 ha	EXPOSURE	Southwest	
ALTITUDE	250m	SOIL	Clay-calcareous			AGE OF VINES	27-29 years old	
VINEYARD DENSITY	4.0 vines per hectare			YIELD	45 hl/ha	HARVEST	September 27, 2022	
FERMENTATION / MACERATION				28 days in oak vats	MALOLACTIC FERMENTATION			developed
REFINEMENT		19 months in oak barrels + 17 months in bottle			BOTTLING	July 2024	TOTAL EXTRACT	28.10 g/L
ALCOHOL	15%	PH	3.57	TA	5.5 g/L	BOTTLES PRODUCED		3,600 (750mL)