

**BRUNO GIACOSA**

2022

**BAROLO**

**FALLETTO**

BAROLO DOCG, PIEDMONT

GRAPE VARIETY: Nebbiolo

#### SENSORY EXPERIENCE:

Ruby red in colour with light orange reflections. On the nose, notes of small red fruits and flowers prevail. On the palate, an excellent tannic structure is accompanied by good freshness, providing fine balance and excellent persistence.

#### OPTIMAL CONSUMPTION:

2026-2067

#### 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                  |     | Falletto, Village of Serralunga d’Alba |      |    | EXPOSURE      | Southwest                                               | AGE OF VINE | 32-34 years   |
| YIELD                     |     | 45 hl/ha                               |      |    | HARVEST       | October 6, 2022                                         |             |               |
| FERMENTATION / MACERATION |     | around 27 days in stainless steel vats |      |    |               |                                                         |             |               |
| MALOLACTIC FERMENTATION   |     | completely developed                   |      |    | REFINEMENT    | 32 months in big French oak barrels, 6 months in bottle |             |               |
| BOTTLING                  |     | July 2025                              |      |    | TOTAL EXTRACT | 28.00 g/L                                               |             |               |
| ALCOHOL                   | 15% | PH                                     | 3.57 | TA | 5.50 g/l      | BOTTLES PRODUCED                                        |             | 7,160 (750mL) |