

BRUNO GIACOSA

2022

BAROLO

FALLETTO

VIGNA LE ROCCHIE

BAROLO DOCG, PIEDMONT

GRAPE VARIETY: Nebbiolo

SENSORY EXPERIENCE:

Garnet red colour. On the nose, very intense fruity notes prevail, with hints of red fruits and orange peel. On the palate, it shows excellent freshness, accompanied by a well-defined tannic structure that gives persistence and elegance.

OPTIMAL CONSUMPTION:

2026-2065

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 – Le Rocche, Village of Serralunga d’Alba		EXPOSURE	South/Southwest	
AGE OF VINE	48 years		YIELD	45 hl/ha	
HARVEST	October 3, 2022		FERMENTATION / MACERATION	30 days in stainless steel vats	
MALOLACTIC FERMENTATION	completely developed		REFINEMENT	32 months in big French oak barrels, 10 months in bottle	
BOTTLING	July 2025		BOTTLES PRODUCED	10,040 (750mL), 400 (1.5L)	
ALCOHOL	14.5%	PH	3.60	TA	5.50 g/l
			TOTAL EXTRACT	29.00 g/L	