

BRUNO GIACOSA

2020

BAROLO

FALLETTO

VIGNA LE ROCHE RISERVA

BAROLO DOCG, PIEDMONT

GRAPE VARIETY: Nebbiolo

SENSORY EXPERIENCE:

Intense red garnet color with orange hints. The bouquet is complex and elegant, with notes of small ripe red fruit, blackcurrants, pomegranate and raspberries. On the palate it is full bodied, with an excellent tannic structure, the tannins are silky that give an excellent persistence to the wine.

OPTIMAL CONSUMPTION:

2026-2070

VINTAGE NOTES

When comparing the 2020 vintage to previous years, we note an early bud break caused by a mild winter with regular rainfall and above average temperatures. Subsequently, well-distributed, moderate rainfall and temperatures in line with seasonal averages provided a strong water supply, allowing the vines to develop steadily throughout all phenological phases. These conditions also enabled effective control of fungal diseases, including oidium and Peronospora, in the vineyards. Despite the early start to the growing season, harvest timing was consistent to other vintages, thanks to excellent climatic conditions in September and October. Notably, significant day-to-night temperature variation supported the development of outstanding technological (sugars, acidity, pH) and phenolic (anthocyanins and tannins) maturity.



VINEYARD	Falletto, Village of Serralunga d'Alba	EXPOSURE	South/Southwest	AGE OF VINE	50 years
YIELD	45 hl/ha	HARVEST	October 6, 2020		
FERMENTATION / MACERATION	30 days in wooden tank	MALOLACTIC FERMENTATION	completely developed		
REFINEMENT	32 months in big French oak barrels, 24 months in bottle	BOTTLING	July 2023		
BOTTLES PRODUCED	10,860 (750mL), 1,500 (1.5L), 200 (3L)				
ALCOHOL	15%	PH	3.55	TA	5.70 g/l
				TOTAL EXTRACT	28.9 g/L