

BRUNO GIACOSA

2024

NEBBIOLO D'ALBA

DOCG, PIEDMONT

GRAPE VARIETY: Nebbiolo

SENSORY EXPERIENCE:

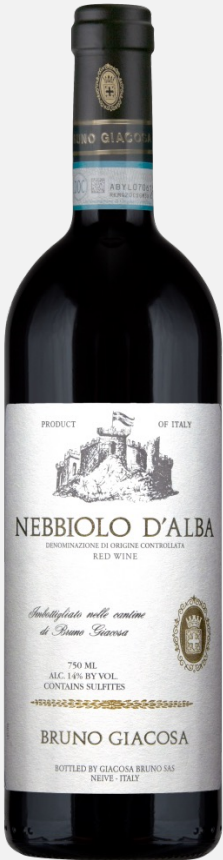
Ruby red color with light garnet reflections. On the nose, it shows pleasant fruity notes of small red fruits. On the palate, it offers good consistency, excellent freshness, and a tannic structure that provides good body and balance.

OPTIMAL CONSUMPTION:

2026 - 2040

VINTAGE NOTES

The 2024 season marked the return of significant rainfall following two years of low precipitation. From April through late June, weather conditions were defined by frequent rain and unseasonably mild temperatures. This helped replenish soil water reserves and encouraged vigorous vegetative growth across vineyard sites. Thanks to effective vineyard management, fungal diseases - typically a concern during wetter periods - were kept under control and did not impact vine health. July and August brought moderate, steady temperatures, supporting balanced grape development. A brief spell of rain in early September, just ahead of harvest, had no adverse effects on grape quality. Harvest began in the third week of September with Dolcetto d'Alba, followed by Arneis and Barbera d'Alba. It concluded in the first half of October with Nebbiolo. The late harvest allowed for optimal ripeness, particularly in well-exposed vineyards that were less affected by the vintage.



VINEYARD	Various villages of Monforte d'Alba, Santo Stefano d'Alba and Vezza d'Alba			EXPOSURE	Southwest / West	AGE OF VINES	29-35 years old
YIELD	45 hl/ha			HARVEST	October 5, 2024		
FERMENTATION / MACERATION		22 days in stainless steel vats					
MALOLACTIC FERMENTATION		Completely developed		REFINEMENT	14 months in French oak barrels		
BOTTLING	January 2026			TOTAL EXTRACT	27.30 g/L		
ALCOHOL	14.5%	PH	3.50	TA	5.60 g/L	BOTTLES PRODUCED	21,000